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Inside...more clever ideas with cookie dough!
Mr. and Mrs. Claus Cookies, p. 15

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crafty cookie packaging

Share the joy of giving this holiday baking season with simple and cute packages filled with homemade treats. With these easy-to-put-together ideas and a little creativity, you will "wow" your loved ones.

1 **Card Stock Envelopes.** Cut out large squares from an assortment of colored card stock. Fold up the corners to meet in the middle and crease. Place a cookie on a smaller square piece of card stock; place in the middle of the larger square. Close with strips of decorative ribbon and a printable sticker.

2

Cloth Sacks. These handy sacks can be found at craft stores in a variety of sizes and colors. After filling the sack with treats, attach a small ornament for that extra-special touch.

3

Glass Jars. To give gifts without breaking the bank, purchase glass jars in various sizes and styles at dollar stores. Tie with a festive ribbon or handmade gift tag.

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MINUTES IN THE BAKING

FOR HOLIDAY GIGGLES IN THE MAKING!

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Eggnog Crackle Cookies

PREP TIME: 45 MINUTES ⇒ START TO FINISH: 50 MINUTES ⇒ SERVINGS: 40

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Christmas Cookie Trees

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 8 HOURS 35 MINUTES ⇒ SERVINGS: 8

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Eggnog Crackle Cookies

1 box (15.25 oz) French vanilla cake mix with pudding
1 egg, slightly beaten
1 container (8 oz) frozen whipped topping, thawed
1 teaspoon ground nutmeg
½ teaspoon rum extract
1 cup powdered sugar

1. Heat oven to 350°F. Spray 2 cookie sheets with cooking spray.

2. In large bowl, stir cake mix, egg, whipped topping, ½ teaspoon of the nutmeg and the rum extract with wooden spoon until smooth. In small bowl, mix powdered sugar and remaining ½ teaspoon nutmeg. Drop batter by tablespoonfuls into powdered sugar mixture; roll to coat. On cookie sheets, place cookies 2 inches apart.

3. Bake 13 to 15 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks. Sprinkle warm cookies with remaining powdered sugar mixture. Store cooled cookies tightly covered between sheets of waxed paper.

PER SERVING (1 cookie): Calories 70; Total Fat 1.5g (Saturated Fat 1.5g); Sodium 80mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 0g; **Exchanges:** ½ Starch, ½ Other Carbohydrate; **Carbohydrate Choices:** 1

Christmas Cookie Trees

½ teaspoon green paste food color
2 containers (12 oz each) whipped fluffy white frosting
8 sugar-style ice cream cones with pointed ends
Multicolored candy sprinkles
1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
8 bite-sized chocolate candies
1 pouch (7 oz) white cookie icing
Edible glitter, if desired

1. Stir food color into 1 container of frosting until well mixed. Frost each cone with 3 tablespoons frosting; decorate with candy sprinkles. Let stand 8 hours or overnight.

2. Heat oven to 350°F. Cut cookie dough into ¼-inch thick slices. On ungreased cookie sheet, place slices 2 inches apart. Bake 10 to 12 minutes or until edges are golden brown. Cool 2 minutes; remove to cooling racks. Cool completely.

3. Frost the 8 cookies with remaining container of frosting. Tie ribbon around each chocolate candy. Attach 1 candy to center of each of the 8 cookies with white icing. Reserve remaining cookies for another use. Attach cone tree to each cookie base, covering each chocolate candy and nestling tree into frosting. Sprinkle cookie base with glitter. Let stand until set.

PER SERVING (1 cookie): Calories 440; Total Fat 19g (Saturated Fat 7g); Sodium 180mg; Total Carbohydrate 60g (Dietary Fiber 0g); Protein 3g; **Exchanges:** ½ Starch, 3½ Other Carbohydrate, 3½ Fat; **Carbohydrate Choices:** 4

Cherry-Pistachio Oatmeal Cookies

PREP TIME: 25 MINUTES ⇒ START TO FINISH: 45 MINUTES ⇒ SERVINGS: 40

Lemon-Gingersnap Cookie Sandwiches

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 15 MINUTES ⇒ SERVINGS: 10

Cherry-Pistachio Oatmeal Cookies

1 pouch (1 lb 1.5 oz) oatmeal chocolate chip cookie mix
½ cup butter, softened
1 egg
¾ cup chopped dried cherries
¾ cup chopped pistachio nuts
3 oz semisweet baking chocolate

1. Heat oven to 375°F. In large bowl, stir cookie mix, butter and egg until soft dough forms. Stir in cherries and ½ cup of the nuts. Onto ungreased cookie sheets, drop dough by level tablespoonfuls about 2 inches apart; flatten slightly.

2. Bake 9 to 11 minutes or until golden brown. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 20 minutes.

3. In small microwavable bowl, microwave chocolate uncovered on High 30 seconds; stir. Mircowave 30 seconds longer; stir until smooth. Drizzle melted chocolate over cookies. Let stand until set. Sprinkle with remaining ¼ cup nuts.

PER SERVING (1 cookie): Calories 103; Total Fat 5g (Saturated Fat 2g); Sodium 64mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 1g; **Exchanges:** ½ Starch, 1 Other Carbohydrate; **Carbohydrate Choices:** ½

Lemon-Gingersnap Cookie Sandwiches

4 oz (half of 8-oz package) cream cheese, softened
¼ cup powdered sugar
½ teaspoon grated lemon peel
20 gingersnap cookies
3 tablespoons slivered almonds, toasted, chopped

1. In small bowl, stir cream cheese, powdered sugar and lemon peel until smooth. For each sandwich cookie, spread 1 tablespoon cream cheese mixture on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together until cream cheese mixture reaches edges. Roll edges in almonds.

2. Serve immediately or wrap in plastic wrap and refrigerate.

PER SERVING (1 sandwich cookie): Calories 120; Total Fat 6g (Saturated Fat 3g); Sodium 130mg; Total Carbohydrate 15g (Dietary Fiber 1g); Protein 2g; **Exchanges:** ½ Starch, ½ Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1

Lemon Coconut Snowballs

PREP TIME: 45 MINUTES ⇒ START TO FINISH: 1 HOUR 35 MINUTES ⇒ SERVINGS: 24

Orange-Scented Almond Cookies

PREP TIME: 25 MINUTES ⇒ START TO FINISH: 40 MINUTES ⇒ SERVINGS: 23

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Lemon Coconut Snowballs

1 cup butter, softened
2 cups powdered sugar
1 teaspoon coconut extract
1 teaspoon vanilla
2¼ cups all-purpose flour
4½ teaspoons grated lemon peel
¼ teaspoon salt
1 cup flaked coconut, lightly toasted

1. In large bowl, beat butter with electric mixer on medium speed until creamy. Add ½ cup of the powdered sugar, the coconut extract and vanilla; beat well. Gradually add flour, lemon peel and salt, beating until combined. Stir in coconut. Cover; refrigerate 30 minutes.

2. Heat oven to 350°F. Line cookie sheet with cooking parchment paper. Shape dough into generous 1¼-inch balls. On cookie sheet, place balls 1 inch apart. Bake 16 to 18 minutes or until golden on bottom but pale on top. Cool 5 minutes.

3. In small bowl, place remaining 1½ cups powdered sugar; roll warm cookies in powdered sugar, coating well. Place on cooling rack; cool completely. Roll cooled cookies again in powdered sugar.

PER SERVING (1 cookie): Calories 170; Total Fat 9g (Saturated Fat 6g); Sodium 90mg; Total Carbohydrate 21g (Dietary Fiber 1g); Protein 1g; **Exchanges:** ½ Starch, 1 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 1½

Orange-Scented Almond Cookies

1 package (7 oz) almond paste
¾ cup sugar
2 tablespoons all-purpose flour
1 teaspoon grated orange peel
2 egg whites
2 oz bittersweet baking chocolate, chopped

1. Heat oven to 350°F. Line large cookie sheet with cooking parchment paper.

2. In food processor, place almond paste, sugar, flour and orange peel. Cover; process until crumbly. Add egg whites. Cover; process until smooth. Onto cookie sheet, drop dough by tablespoonfuls 2 inches apart.

3. Bake 12 minutes or until puffed and golden. Cool completely on cookie sheet on cooling rack.

4. In small microwavable bowl, microwave chocolate uncovered on High 30 seconds; stir. Microwave 30 seconds longer; stir until smooth. Place cookies on cooling rack. Drizzle melted chocolate over cookies. Let stand until set.

PER SERVING (1 cookie): Calories 80; Total Fat 4g (Saturated Fat 1g); Sodium 6mg; Total Carbohydrate 12g (Dietary Fiber 1g); Protein 1g; **Exchanges:** 1 Other Carbohydrate, ½ Fat; **Carbohydrate Choices:** 1

Frosted Sugar Cookies

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 50 MINUTES ⇒ SERVINGS: 16

Toffee-Espresso Shortbread Cookies

PREP TIME: 55 MINUTES ⇒ START TO FINISH: 4 HOURS 55 MINUTES ⇒ SERVINGS: 48

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Frosted Sugar Cookies

1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
4 oz (half of 8-oz package) cream cheese, softened
½ cup butter, softened
2 cups powdered sugar
2 tablespoons whipping cream
½ teaspoon almond extract
Blue food color
White and blue decorator sugar crystals
White candy sprinkles, if desired

1 Heat oven to 350°F. Cut dough evenly into 16 slices. On ungreased cookie sheet, place slices 2 inches apart. Bake and cool cookies as directed on package.

2 In medium bowl, beat cream cheese and butter with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, until smooth. Add whipping cream and almond extract; beat 5 minutes or until light and fluffy. Remove half of the frosting to another bowl. Stir in desired amount of food color to the remaining frosting.

3 Frost half of the cookies with white frosting and the other half with blue frosting. Top with sugar crystals and sprinkles. Store tightly covered.

PER SERVING (1 cookie): Calories 290; Total Fat 16g (Saturated Fat 8g); Sodium 150mg; Total Carbohydrate 36g (Dietary Fiber 0g); Protein 2g. **Exchanges:** ½ Starch, 2 Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 2½

VARIATION TIP

Tint the frosting with other food colors to match any season, holiday or occasion.

Toffee-Espresso Shortbread Cookies

1 cup butter, softened
¾ cup powdered sugar
½ cup toffee bits
1 tablespoon instant espresso coffee powder or granules
2 teaspoons vanilla
2 cups all-purpose flour
¼ teaspoon baking powder
⅛ teaspoon salt

1 In large bowl, beat butter with electric mixer on medium speed until creamy. Gradually add powdered sugar, beating until smooth. Stir in toffee bits, coffee powder and vanilla until blended.

2 In medium bowl, mix flour, baking powder and salt; gradually add to butter mixture, beating on low speed until blended. Shape dough into 2 (7-inch) logs. Wrap in waxed paper; refrigerate 4 hours.

3 Heat oven to 350°F. Lightly grease cookie sheets or line with cooking parchment paper. Unwrap dough; cut each log into 24 slices. On cookie sheets, place slices 1 inch apart. Bake 10 to 12 minutes or until edges are golden. Remove from cookie sheets to cooling racks. Store cooled cookies tightly covered.

PER SERVING (1 cookie): Calories 70; Total Fat 5g (Saturated Fat 3g); Sodium 50mg; Total Carbohydrate 7g (Dietary Fiber 0g); Protein 1g. **Exchanges:** ½ Starch, 1 Fat; **Carbohydrate Choices:** ½

Honey-Roasted Crisps

PREP TIME: 40 MINUTES ⇒ START TO FINISH: 40 MINUTES ⇒ SERVINGS: 48

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Chocolate-Cranberry Refrigerator Cookies

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 1 HOUR 40 MINUTES ⇒ SERVINGS: 24

Honey-Roasted Crisps

½ cup butter or margarine, softened
½ cup shortening
1 cup packed brown sugar
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
2 cups honey-roasted peanuts
Granulated sugar

1 Heat oven to 375°F. In large bowl, beat butter and shortening with electric mixer on medium speed until creamy. Gradually add brown sugar, beating well. Add egg and vanilla; beat well. In medium bowl, mix flour, baking powder and salt; gradually add to butter mixture, beating well. Stir in peanuts.

2 Shape dough into 1¼-inch balls. On ungreased cookie sheets, place balls 2 inches apart. With flat-bottomed glass dipped in granulated sugar, flatten each ball to ¼-inch thickness.

3 Bake 8 minutes or until edges are golden. Cool 2 minutes on cookie sheets; remove to cooling racks.

PER SERVING (1 cookie): Calories 130; Total Fat 8g (Saturated Fat 2.5g); Sodium 30mg; Total Carbohydrate 11g (Dietary Fiber 1g); Protein 3g; **Exchanges:** ½ Other Carbohydrate, ½ High-Fat Meat, 1 Fat; **Carbohydrate Choices:** ½

Chocolate-Cranberry Refrigerator Cookies

1 cup all-purpose flour
⅓ cup unsweetened baking cocoa
½ teaspoon baking soda
¼ teaspoon salt
½ cup butter, softened
⅔ cup sugar
1 tablespoon milk
½ cup chopped sweetened dried cranberries

1 In small bowl, mix flour, cocoa, baking soda and salt. In medium bowl, beat butter and sugar with electric mixer on medium speed until light and fluffy. On low speed, beat in flour mixture until crumbly.

Add milk, beating until thoroughly moistened. Stir in cranberries.

2 Shape dough into 8-inch log. Wrap in plastic wrap; refrigerate 1 hour.

3 Heat oven to 350°F. Line cookie sheet with cooking parchment paper. Unwrap dough; cut into 24 (¼-inch-thick) slices. On cookie sheet, place slices 1 inch apart. Bake 12 minutes or until set. Cool 10 minutes. Remove from cookie sheet to cooling rack.

PER SERVING (1 cookie): Calories 90; Total Fat 4g (Saturated Fat 3g); Sodium 311mg; Total Carbohydrate 12g (Dietary Fiber 1g); Protein 1g; **Exchanges:** ½ Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** ½

[STORAGE TIP]

Dough will keep up to 2 weeks in the refrigerator.

Mr. & Mrs. Claus Cookies

PREP TIME: 2 HOURS 10 MINUTES ⇒ START TO FINISH: 3 HOURS ⇒ SERVINGS: 12

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Pecan Pie Brownies

PREP TIME: 25 MINUTES ⇒ START TO FINISH: 2 HOURS 15 MINUTES ⇒ SERVINGS: 40

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Mr. & Mrs. Claus Cookies

1 package (16 oz) Pillsbury® Ready to Bake!™ refrigerated sugar cookies
¼ cup all-purpose flour
2 pouches (7 oz each) red cookie icing
1 pouch (7 oz) white cookie icing
1 pouch (7 oz) black cookie icing
White sanding sugar
6 miniature marshmallows
½ cup miniature marshmallow bits
Black string licorice, cut into 2½-inch pieces or black cookie icing
Silver candy sprinkles
Pink, black and white confetti
Holly and berry candy sprinkles

1. Heat oven to 350°F. In large bowl, crumble cookie dough. Knead in flour with hands until well blended.

2. On floured surface, roll dough to ⅛-inch thickness. Cut with 5-inch Santa and Mrs. Claus cookie cutters. On ungreased cookie sheets, place cutouts 1 inch apart. Refrigerate 10 minutes.

3. Bake 10 to 12 minutes or until lightly browned. Immediately remove from cookie sheets to cooling racks. Cool completely.

4. Frost and decorate Santa and Mrs. Claus cookies with red, white and black icing. Sprinkle sugar on Mrs. Claus for hair. Cut 6 miniature marshmallows in half; arrange on Santa cookies for pom pom and Mrs. Claus for bun. Use white icing to attach marshmallow bits for beard. Press licorice into Santa cookies for belt; use black icing to attach sprinkles for buckle. Decorate with confetti and holly and berry sprinkles.

PER SERVING (1 cookie): Calories 440; Total Fat 16g (Saturated Fat 2.5g); Sodium 210mg; Total Carbohydrate 70g (Dietary Fiber 0g); Protein 2g; **Exchanges:** 1 Starch, 3½ Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 4½

Pecan Pie Brownies

1 frozen pecan pie (2 lb), thawed
½ cup butter, cut into pieces
1¾ cups semisweet chocolate chunks (from 11.5- or 12-oz bag)
1 cup sugar
2 eggs
1 cup milk
1½ cups all-purpose flour
1 teaspoon baking powder

1. Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. Cut pie into cubes; set aside.

2. In medium microwavable bowl, microwave butter and chocolate chunks uncovered

on High 1 minute. Stir; microwave 1 minute longer. Stir until smooth.

3. In large bowl, stir chocolate mixture, sugar, eggs, milk and half of the pie cubes with whisk until blended. Add flour and baking powder; stir with wooden spoon until blended. Stir in remaining pie cubes (batter will be thick). Spoon into pan.

4. Bake 50 minutes or until toothpick inserted near center comes out almost clean. Cool completely in pan on cooling rack, about 1 hour. Cut into 8 rows by 5 rows.

PER SERVING (1 brownie): Calories 200; Total Fat 10g (Saturated Fat 4g); Sodium 125mg; Total Carbohydrate 27g (Dietary Fiber 1g); Protein 3g; **Exchanges:** ½ Starch, 1 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 1½

[INGREDIENT TIP]

Take the pie out of the freezer at least 2 hours before you prepare the recipe.

Buckeye Brownies

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 3 HOURS 30 MINUTES ⇒ SERVINGS: 32

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Snowed-In Bars

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 1 HOUR 10 MINUTES ⇒ SERVINGS: 24

Buckeye Brownies

- 1 box (1 lb 2.3 oz) fudge brownie mix
- Water, vegetable oil and eggs called for on brownie mix box
- 1 cup creamy peanut butter
- ½ cup butter (do not use margarine), softened
- 2 cups powdered sugar
- 2 tablespoons milk
- 1 container (1 lb) chocolate creamy ready-to-spread frosting

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake brownies as directed on box for 13x9-inch pan, using water, oil and eggs. (Do not overbake.) Cool completely in pan on cooling rack, about 45 minutes.

2. In large bowl, beat peanut butter and butter with electric mixer on medium speed until smooth. On low speed, beat in powdered sugar and milk until well blended. Beat on medium speed until creamy. Spread evenly over brownies.

3. In small microwavable bowl, microwave frosting on High 25 seconds; stir until smooth. Spread frosting evenly over peanut butter layer. Refrigerate 2 hours or until frosting is set. Cut into 8 rows by 4 rows. Store covered in refrigerator.

PER SERVING (1 brownie): Calories 270; Total Fat 15g (Saturated Fat 4.5g); Sodium 140mg; Total Carbohydrate 32g (Dietary Fiber 1g); Protein 3g; **Exchanges:** 1½ Other Carbohydrate, ½ High-Fat Meat, 2 Fat; **Carbohydrate Choices:** 1½

Snowed-In Bars

- ½ cup creamy peanut butter
- 3 tablespoons butter or margarine
- 1 bag (10.5 oz) miniature marshmallows (5½ cups)
- 6 cups puffed rice cereal
- 1 cup flaked coconut
- 1 cup white vanilla baking chips (6 oz)
- Powdered sugar

1. Spray 13x9-inch pan with cooking spray. In 3-quart saucepan or Dutch oven, heat peanut butter and butter over medium-low heat until butter is melted. Add marshmallows; cook and stir until marshmallows are melted. Remove from heat; stir in cereal, coconut and baking chips until well blended.

2. Press mixture in pan. Cool completely, about 1 hour. Sprinkle with powdered sugar. Cut into 6 rows by 4 rows.

PER SERVING (1 bar): Calories 180; Total Fat 8g (Saturated Fat 4.5g); Sodium 75mg; Total Carbohydrate 23g (Dietary Fiber 1g); Protein 3g; **Exchanges:** ½ Starch, 1 Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 1½

[VARIATION TIP]

Using your favorite 2- or 3-inch cookie cutters, cut these cooled bars into shapes.

Peanut Butter-Chocolate Cereal Bars

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 1 HOUR 25 MINUTES ⇒ SERVINGS: 48

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Brown Sugar Brickle Squares

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 2 HOURS 55 MINUTES ⇒ SERVINGS: 24

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Peanut Butter-Chocolate Cereal Bars

2 cups quick-cooking oats
¾ cup packed dark brown sugar
¾ cup all-purpose flour
¾ cup butter, melted
1 egg
1 cup light corn syrup
1 cup granulated sugar
1 cup creamy peanut butter
4 cups crisp rice cereal
1 bag (12 oz) semisweet chocolate chips (2 cups)
1 bag (10 oz) peanut butter chips (1⅔ cups)
1 cup chopped dry-roasted peanuts

1. Heat oven to 350°F. Spray 15x10x1-inch pan with cooking spray. In medium bowl, mix oats, brown sugar, flour, butter and egg. Firmly press in bottom of pan (crust will be thin). Bake 12 minutes. Cool in pan on cooling rack 10 minutes.

2. In large microwavable bowl, microwave corn syrup, granulated sugar and peanut butter uncovered on High 2 minutes, stirring every 30 seconds, until melted and smooth. Stir in cereal until thoroughly coated. Firmly press cereal mixture over crust.

3. In medium microwavable bowl, microwave chocolate and peanut butter chips uncovered on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and smooth. Spread over cereal mixture. Sprinkle with peanuts. Cool 45 minutes. Cut into 8 rows by 6 rows.

PER SERVING (1 bar): Calories 220; Total Fat 11g (Saturated Fat 5g); Sodium 110mg; Total Carbohydrate 28g (Dietary Fiber 2g); Protein 5g; **Exchanges:** 1 Starch, 1 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 2

Brown Sugar Brickle Squares

1 box (1 lb) light brown sugar
¾ cup butter or margarine
3 eggs
2½ cups all-purpose flour
2½ teaspoons baking powder
½ teaspoon salt
1 bag (8 oz) toffee bits
1 cup chopped pecans
2 teaspoons vanilla

1. Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. In 3-quart saucepan, cook brown sugar and butter over medium heat, stirring frequently, until butter is melted and mixture is smooth. Remove from heat; cool slightly. Add eggs, one at a time, beating well after each addition.

2. In medium bowl, mix flour, baking powder and salt; gradually add to brown sugar mixture, stirring well. Stir in toffee bits, pecans and vanilla. Pour batter into pan.

3. Bake 30 to 32 minutes or until almost set. Cool completely in pan on cooling rack, about 2 hours. Cut into 6 rows by 4 rows.

PER SERVING (1 bar): Calories 270; Total Fat 14g (Saturated Fat 5g); Sodium 210mg; Total Carbohydrate 36g (Dietary Fiber 1g); Protein 3g; **Exchanges:** 1 Starch, 1½ Other Carbohydrate, 2½ Fat; **Carbohydrate Choices:** 2½

Lemon Rosemary Squares

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 2 HOURS 5 MINUTES ⇒ SERVINGS: 24

Cherry-White Chocolate Blondies

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 1 HOUR 5 MINUTES ⇒ SERVINGS: 16

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Lemon Rosemary Squares

2½ cups all-purpose flour
1 cup cold butter, cut into small pieces
⅔ cup granulated sugar
½ cup quick-cooking oats
⅓ cup packed brown sugar
2 teaspoons chopped fresh rosemary leaves
2 jars (about 10 oz each) lemon curd
Powdered sugar, if desired

1 Heat oven to 350°F. Line 13x9-inch pan with foil, leaving foil overhanging at 2 opposite sides of pan; spray foil with cooking spray.

2 In large bowl, beat flour, butter, granulated sugar, oats and brown sugar with electric mixer on medium speed until mixture looks like fine crumbs. Set aside 1¼ cups mixture. Stir rosemary into remaining crumb mixture. Press in pan.

3 Bake 20 to 22 minutes or until light golden brown. Meanwhile, in medium microwavable bowl, microwave lemon curd uncovered on High 1 minute or until pourable. Spread lemon curd evenly over hot baked crust; sprinkle with reserved crumb mixture.

4 Bake 30 minutes longer until bubbly and topping is golden brown. Cool in pan on cooling rack 30 minutes. Use foil to lift from pan. Cool completely on cooling rack, about 30 minutes. Sprinkle with powdered sugar. Cut into 6 rows by 4 rows. Store in refrigerator.

PER SERVING (1 square): Calories 230; Total Fat 9g (Saturated Fat 5g); Sodium 73mg; Total Carbohydrate 37g (Dietary Fiber 3g); Protein 2g; **Exchanges:** 1 Starch, 1½ Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 2½

Cherry-White Chocolate Blondies

½ cup butter
1 bag (12 oz) white vanilla baking chips (2 cups)
2 eggs
½ cup sugar
½ teaspoon almond extract
1 cup all-purpose flour
½ teaspoon salt
½ cup cherry preserves
½ cup flaked coconut
½ cup sliced almonds

1 Heat oven to 325°F. Lightly grease 8-inch square pan with shortening; lightly flour. In small saucepan, melt butter over low heat. Remove from heat; add 1 cup of the baking chips (do not stir).

2 In large bowl, beat eggs with electric mixer on high speed 2 minutes or until foamy. Gradually add sugar, beating until blended. Stir in white chocolate mixture and almond extract until blended. Add flour and salt; stir just until blended. Spread half of the batter in pan. Bake 20 minutes or until light golden brown.

3 In another small saucepan, melt cherry preserves over low heat, stirring often. Spread evenly over partially baked bars. Stir coconut and remaining 1 cup baking chips into remaining batter; spread over preserves, spreading to edges of pan. Sprinkle with almonds.

4 Bake 25 minutes longer or until lightly browned. Cool completely in pan on cooling rack. Cut into 4 rows by 4 rows.

PER SERVING (1 bar): Calories 280; Total Fat 14g (Saturated Fat 9g); Sodium 170mg; Total Carbohydrate 34g (Dietary Fiber 1g); Protein 4g; **Exchanges:** ½ Starch, 1½ Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 2

Cranberry-Almond Granola Bars

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 1 HOUR 15 MINUTES ⇒ SERVINGS: 30

Chewy Coconut Granola Bars

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 1 HOUR 50 MINUTES ⇒ SERVINGS: 18

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Cranberry-Almond Granola Bars

- 3 tablespoons butter or margarine
- 1 bag (10.5 oz) miniature marshmallows (5½ cups)
- 1 box (14 oz) honey-almond-flax multi-grain cluster cereal
- 3 cups crisp rice cereal
- 1 bag (5 oz) sweetened dried cranberries
- 1 teaspoon salt

1. Spray 15x10x1-inch pan with cooking spray. In 5-quart Dutch oven, melt butter over low heat. Add marshmallows; cook, stirring occasionally, until melted. Remove from heat.
2. In food processor, process multi-grain cereal, in batches, until finely ground. In large bowl, mix ground cereal, rice cereal, cranberries and salt. Add to the marshmallow mixture; stir until thoroughly coated.
3. Press mixture in pan. Let stand 1 hour. Cut into 10 rows by 3 rows.

PER SERVING (1 bar): Calories 110; Total Fat 2.5g (Saturated Fat 1g); Sodium 150mg; Total Carbohydrate 22g (Dietary Fiber 2g); Protein 2g; **Exchanges:** ½ Starch, ½ Fruit, ½ Other Carbohydrate, ½ Fat; **Carbohydrate Choices:** 1½

[STORAGE TIP]

For easy travel, layer these bars with waxed paper in disposable plastic containers with lids.

Chewy Coconut Granola Bars

- ⅔ cup all-purpose flour
- ⅓ cup whole wheat flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1¼ cups packed brown sugar
- ⅓ cup vegetable oil
- 2 eggs
- 1½ cups granola
- ¾ cup chopped dried mixed tropical fruit
- ½ cup flaked coconut

1. Heat oven to 350°F. Spray 9-inch square pan with cooking spray; lightly flour.
2. In a small bowl, mix both flours, baking powder and salt with whisk. In large bowl, beat brown sugar, oil and eggs with electric mixer on high speed until smooth. On low speed, beat in flour mixture until blended. Fold in granola and fruit. Spoon batter into pan. Sprinkle with coconut.
3. Bake 30 to 35 minutes or until golden and set. Cool completely in pan on cooling rack, about 1 hour. Cut into 6 rows by 3 rows.

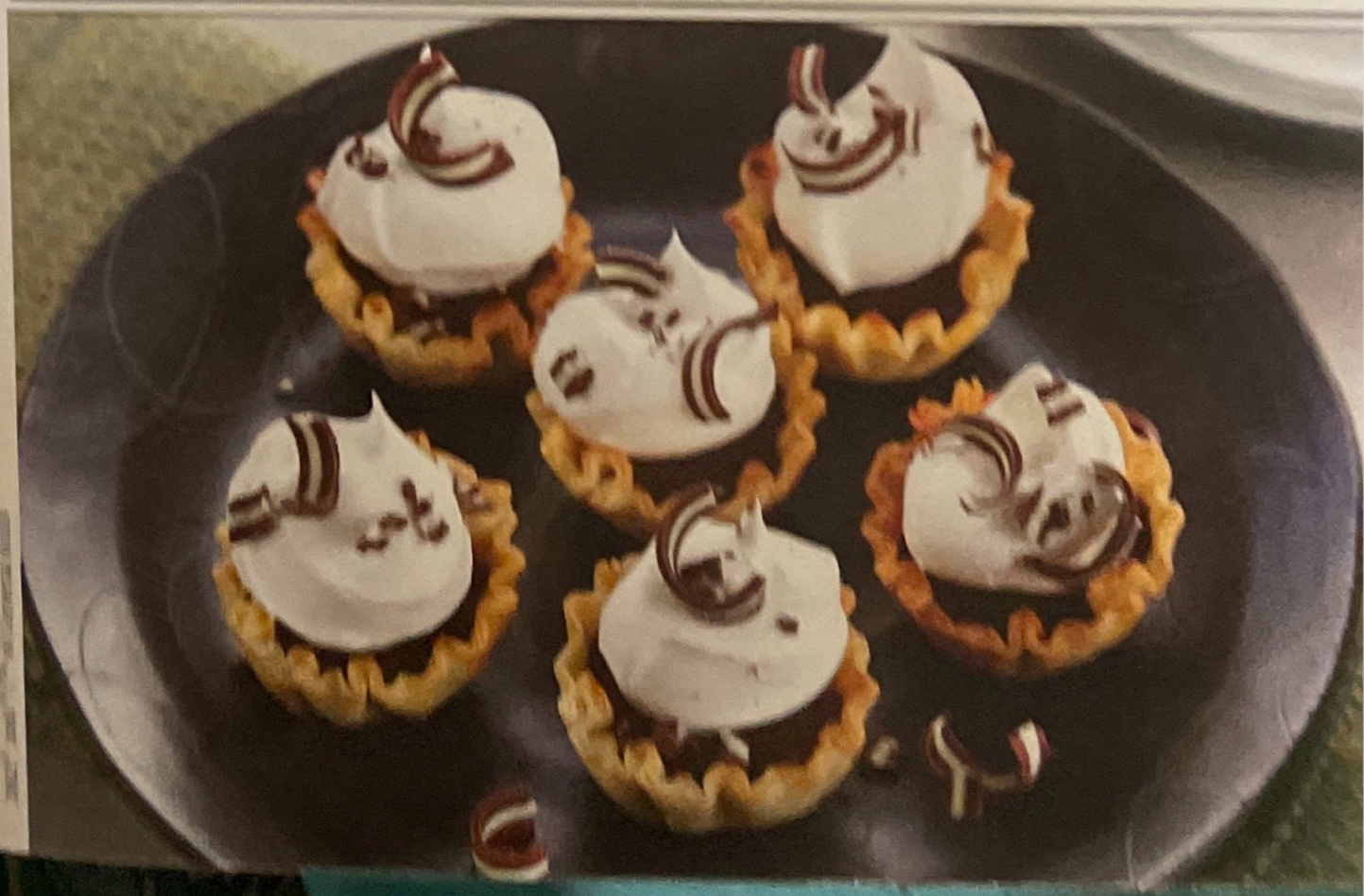
PER SERVING (1 bar): Calories 190; Total Fat 6g (Saturated Fat 1.5g); Sodium 116mg; Total Carbohydrate 33g (Dietary Fiber 2g); Protein 3g; **Exchanges:** 1 Starch, ½ Fruit, 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 2½

Raspberry Tiramisu Shooters

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 2 HOURS 20 MINUTES ⇒ SERVINGS: 8

Mint Chocolate Fillo Bites

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 1 HOUR 30 MINUTES ⇒ SERVINGS: 30



Raspberry Tiramisu Shooters

- 3 tablespoons seedless raspberry preserves
- 1 tablespoon orange-flavored liqueur
- 1 package (3 oz) cream cheese, softened
- ¼ cup sugar
- ½ cup whipping cream
- 8 ladyfingers, cut in half crosswise
- 8 fresh raspberries
- 8 fresh mint leaves

1 In small microwavable bowl, microwave raspberry preserves uncovered on High 20 seconds. Stir in liqueur. Set aside.

2 In large bowl, beat cream cheese and sugar with electric mixer on medium speed until creamy, about 1 minute. In small bowl, beat whipping cream with electric mixer on medium speed until soft peaks form. Fold into cream cheese mixture. Spoon mixture into resealable food-storage plastic bag; seal bag. Cut off ½-inch opening across 1 corner of bag.

3 Press 1 ladyfinger half into each of 8 (1.5-oz) shot glasses. Drizzle about ½ teaspoon raspberry mixture into each glass. Pipe small amount of cream cheese mixture into each glass. Repeat layers with remaining ladyfingers, raspberry mixture and cream cheese mixture. Top each with 1 raspberry. Cover; refrigerate 2 hours. Garnish with mint.

PER SERVING (1 shooter): Calories 160; Total Fat 9g (Saturated Fat 5g); Sodium 85mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 1g; **Exchanges:** 1 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 1

Mint Chocolate Fillo Bites

- 2 packages (1.9 oz each) frozen mini fillo shells (30 shells)
- 1½ cups semisweet chocolate chips
- ¾ cup whipping cream
- 2 tablespoons crème de menthe
- ⅔ cup frozen (thawed) whipped topping
- 12 thin rectangular crème de menthe chocolate candies (from 4.67-oz package), unwrapped, shaved

1 Heat oven to 350°F. Place fillo shells on ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown.

2 Meanwhile, place chocolate chips in medium heatproof bowl. In 2-cup microwavable measuring cup, microwave whipping cream uncovered on High 2 minutes or until very hot. Pour over chocolate chips; let stand 2 minutes. Stir until smooth. Stir in crème de menthe. Spoon chocolate mixture evenly into baked shells. Refrigerate 1 hour or until set.

3 Just before serving, top each tartlet with 1 teaspoon whipped topping. Garnish with shaved candies.

PER SERVING (1 bite): Calories 100; Total Fat 6g (Saturated Fat 3.5g); Sodium 15mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 0g; **Exchanges:** ½ Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** ½

[INGREDIENT TIP]

There is no need to thaw these bite-size fillo shells before baking.

Toasted Coconut Almond Rounds

PREP TIME: 45 MINUTES ⇒ START TO FINISH: 1 HOUR 5 MINUTES ⇒ SERVINGS: 72

Creamy Citrus Tartlets

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 1 HOUR 30 MINUTES ⇒ SERVINGS: 30

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Toasted Coconut Almond Rounds

6 cups flaked coconut (from two 14-oz bags)
72 unblanched whole almonds (about 1½ cups)
1 box (1 lb) powdered sugar (4 cups)
1 can (14 oz) sweetened condensed milk (not evaporated)
2½ cups semisweet chocolate chips
2 tablespoons shortening

1 Heat oven to 350°F. Spread 1 cup of the coconut in ungreased shallow pan. Bake uncovered 5 to 7 minutes, stirring occasionally, until golden brown. Cool completely. Spread almonds in ungreased shallow pan. Bake uncovered 6 to 10 minutes, stirring occasionally, until light brown.

2 Line cookie sheets with waxed paper. In large bowl, beat powdered sugar and condensed milk with electric mixer on low speed until blended. Stir in toasted coconut and remaining 5 cups coconut. With buttered hands, roll mixture into 72 (1-inch) balls; place on cookie sheets. Press 1 almond in center of each ball; flatten slightly.

3 In microwavable bowl, microwave chocolate chips and shortening uncovered on High 45 seconds to 1 minute 30 seconds, stirring every 30 seconds, until chips are softened and mixture can be stirred smooth. With fork, dip coconut rounds in chocolate, letting excess drip off. Return to cookie sheets. Refrigerate until set. Store covered at room temperature.

PER SERVING (1 candy): Calories 110; Total Fat 5g (Saturated Fat 3.5g); Sodium 25mg; Total Carbohydrate 17g (Dietary Fiber 1g); Protein 1g; **Exchanges:** 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1

Creamy Citrus Tartlets

2 packages (1.9 oz each) frozen mini fillo shells (30 shells)
1 cup whipping cream
⅓ cup orange curd
½ teaspoon almond extract
⅓ cup lemon curd
Fresh mint leaves
Lemon and orange peel twists

1 Heat oven to 350°F. Place fillo shells on ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool completely.

2 In small bowl, beat ½ cup of the whipping cream, the orange curd and ¼ teaspoon almond extract with electric mixer on medium speed until soft peaks form. Spoon mixture evenly into 15 of the fillo shells.

3 In another bowl, beat lemon curd, remaining ½ cup whipping cream and remaining ¼ teaspoon almond extract with electric mixer on medium speed until soft peaks form. Spoon into remaining 15 fillo shells. Refrigerate 1 hour. Garnish tartlets with mint leaves and lemon and orange peel. Refrigerate any remaining tartlets.

PER SERVING (1 tartlet): Calories 70; Total Fat 4g (Saturated Fat 1.5g); Sodium 15mg; Total Carbohydrate 7g (Dietary Fiber 0g); Protein 0g; **Exchanges:** ½ Other Carbohydrate, ½ Fat; **Carbohydrate Choices:** ½

Pumpkin Pie Truffles

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 6 HOURS 30 MINUTES ⇒ SERVINGS: 30

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Bourbon Brownie Truffles

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 1 HOUR 45 MINUTES ⇒ SERVINGS: 42

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Pumpkin Pie Truffles

3 tablespoons butter
1 cup chopped pecans
8 oz white chocolate baking bars or squares, chopped
¼ cup canned pumpkin (not pumpkin pie mix)
½ cup powdered sugar
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
⅛ teaspoon salt
½ teaspoon vanilla
9 gingersnap cookies, coarsely crushed

1 In 10-inch nonstick skillet, melt 1 tablespoon of the butter over medium heat. Add pecans; cook about 5 minutes, stirring frequently, until toasted. Cool completely. In food processor, place pecans. Cover; process with on-and-off pulses until finely chopped.

2 In medium microwavable bowl, microwave white chocolate and remaining 2 tablespoons butter uncovered on High 1 minute; stir until smooth. Stir in pumpkin, powdered sugar, cinnamon, ginger, salt, vanilla and ½ cup of the toasted pecans until blended. Refrigerate 3 hours or until almost firm.

3 Line cookie sheet with waxed paper. In shallow bowl, mix crushed gingersnaps and remaining ½ cup toasted pecans. Shape pumpkin mixture into 30 (1-inch) balls; roll in pecan mixture. Place on cookie sheet. Cover; refrigerate at least 3 hours. Store in refrigerator up to 1 week.

PER SERVING (1 truffle): Calories 90; Total Fat 6g (Saturated Fat 2.5g); Sodium 40mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g; **Exchanges:** ½ Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** ½

Bourbon Brownie Truffles

½ cup butter or margarine
1 cup bittersweet chocolate chips
¾ cup packed brown sugar
1 teaspoon vanilla
3 eggs
⅔ cup all-purpose flour
½ cup unsweetened baking cocoa
¼ teaspoon salt
¼ cup bourbon
Powdered sugar

1 Heat oven to 350°F. Grease 9-inch square pan with shortening or cooking spray. In medium microwavable bowl, microwave butter and chocolate chips on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and smooth. Add brown sugar, vanilla and eggs; beat with whisk. Beat in flour, 2 tablespoons of the cocoa and the salt with whisk. Spread batter evenly in pan.

2 Bake 18 to 22 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on cooling rack, about 1 hour.

3 Crumble brownies into large bowl. Add bourbon; beat with electric mixer on low speed until mixture forms large ball. Roll into 42 (1-inch) balls; roll balls in remaining 6 tablespoons cocoa. Roll in powdered sugar. Store in tightly covered container.

PER SERVING (1 truffle): Calories 70; Total Fat 4g (Saturated Fat 2.5g); Sodium 35mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 1g; **Exchanges:** ½ Other Carbohydrate, ½ Fat; **Carbohydrate Choices:** ½

Date-Filled Moon Cookies

PREP TIME: 45 MINUTES ⇒ START TO FINISH: 2 HOURS 15 MINUTES ⇒ SERVINGS: 36

Candy Cane Puffs

PREP TIME: 35 MINUTES ⇒ START TO FINISH: 2 HOURS 10 MINUTES ⇒ SERVINGS: 48

Date-Filled Moon Cookies

½ cup butter or margarine, softened
1 package (3 oz) cream cheese, softened
1 cup all-purpose flour
⅛ teaspoon salt
1 cup chopped pitted dates
¼ cup granulated sugar
¼ cup water
½ cup chopped walnuts
1 teaspoon grated orange peel
½ cup powdered sugar

1 In medium bowl, beat butter and cream cheese with electric mixer on medium speed until smooth. Add flour and salt; beat until blended. Shape dough into

ball. Cover with waxed paper; refrigerate 1 hour.

2 In small saucepan, cook dates, granulated sugar and water over medium heat 3 to 5 minutes or until thickened. Remove from heat. Stir in walnuts and orange peel; cool.

3 Heat oven to 375°F. Spray cookie sheets with cooking spray. Divide dough in half. On lightly floured surface, roll 1 portion of dough to ⅛-inch thickness. Using 2½-inch round cutter, cut out 18 rounds; place on cookie sheet. Repeat with remaining dough. Spoon ½ teaspoon date mixture in center of each round. Fold dough over filling; press edges with fork to seal.

4 Bake 15 minutes or until lightly browned. Remove from cookie sheets to cooling racks; cool completely, about 30 minutes. Sprinkle with powdered sugar. Store in tightly covered container.

PER SERVING (1 cookie): Calories 80; Total Fat 4.5g (Saturated Fat 2g); Sodium 35mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g; **Exchanges:** ½ Fruit, 1 Fat; **Carbohydrate Choices:** 0

Candy Cane Puffs

½ cup butter, softened
1 cup powdered sugar
1 egg
1 teaspoon vanilla
½ teaspoon peppermint extract
2½ cups all-purpose flour
¼ teaspoon salt
1 bag (12 oz) white vanilla baking chips (2 cups)
½ cup hard round peppermint candies, crushed

1 In large bowl, beat butter and powdered sugar with electric mixer on medium speed, scraping bowl occasionally, until light and fluffy. Beat in egg, vanilla and peppermint extract.

On low speed, beat in flour and salt. Wrap dough in plastic wrap; refrigerate 1 hour.

2 Heat oven to 375°F. Spray cookie sheets with cooking spray. Unwrap dough; shape into 1-inch balls; place on cookie sheets. Bake 10 to 12 minutes or until bottoms are lightly golden. Cool 2 minutes. Remove from cookie sheets to cooling racks; cool completely, about 30 minutes.

3 In small microwavable bowl, microwave white chips uncovered on Medium (50%) 30 to 45 seconds, stirring every 15 seconds, until chips are softened and can be stirred smooth. Dip tops of cookies in melted chips; roll in crushed candies. Place on waxed paper; let stand until set. Store in tightly covered container.

PER SERVING (1 cookie): Calories 90; Total Fat 4g (Saturated Fat 2.5g); Sodium 40mg; Total Carbohydrate 12g (Dietary Fiber 0g); Protein 1g; **Exchanges:** ½ Starch, ½ Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1

Tiny Tiramisu Éclairs

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 40 MINUTES ⇒ SERVINGS: 24

Crisp Hazelnut Bonbons

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 2 HOURS 5 MINUTES ⇒ SERVINGS: 24

Tiny Tiramisu Éclairs

⅓ cup hot water
2 tablespoons granulated sugar
2 teaspoons instant coffee granules or crystals
2 packages (3 oz each) ladyfingers, split
1 container (8 oz) mascarpone cheese, softened
1½ cups powdered sugar
2 tablespoons chocolate-flavor syrup
½ cup semisweet chocolate chips
1 tablespoon butter
1 tablespoon whipping cream

1 In small bowl, mix hot water, granulated sugar and coffee granules until sugar and coffee are dissolved; set aside 2 tablespoons. Brush remaining mixture over cut sides of ladyfingers.

2 In medium bowl, beat cheese, ½ cup of the powdered sugar and the chocolate syrup until blended; spoon onto cut sides of 24 ladyfinger halves. Top with remaining ladyfinger halves, cut sides down.

3 In small microwavable bowl, microwave chocolate chips, butter and whipping cream uncovered on High 30 seconds, stirring twice, until melted and smooth. Spoon mixture into small resealable food-storage plastic bag; seal bag. Cut off tiny corner of bag; drizzle chocolate over éclairs. Let stand until set. In another resealable food-storage plastic bag, place remaining 1 cup powdered sugar and the reserved coffee mixture. Seal bag; mix until blended. Cut off tiny corner of bag; drizzle glaze over éclairs. Store in refrigerator.

PER SERVING (1 éclair): Calories 120; Total Fat 6g (Saturated Fat 3.5g); Sodium 60mg; Total Carbohydrate 16g (Dietary Fiber 0g); Protein 1g; **Exchanges:** 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1

Crisp Hazelnut Bonbons

½ cup hazelnuts (filberts)
1½ cups all-purpose flour
¾ cup butter, softened
¾ cup powdered sugar
1 teaspoon vanilla
Additional powdered sugar

1 Heat oven to 350°F. In shallow pan, bake hazelnuts 5 to 10 minutes, stirring occasionally, until toasted. Transfer hazelnuts to clean kitchen towel; rub with towel to remove skins. Cool. In food processor, place hazelnuts and flour. Cover; process until finely chopped.

2 In medium bowl, beat butter, ¾ cup powdered sugar and the vanilla with electric mixer on low speed until blended. Beat on high speed 5 minutes or until fluffy. Gradually add hazelnut mixture, beating just until combined. Cover; refrigerate 10 minutes.

3 With floured hands, shape tablespoons of dough into 1-inch balls. On ungreased cookie sheet, place balls 1 inch apart.

4 Bake 15 to 18 minutes or until lightly browned. Cool 3 minutes; roll warm bonbons in additional powdered sugar. Place on cooling racks; cool completely. Roll again in powdered sugar. Store in tightly covered container.

PER SERVING (1 bonbon): Calories 110; Total Fat 8g (Saturated Fat 4g); Sodium 40mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 1g; **Exchanges:** ½ Starch, 1½ Fat; **Carbohydrate Choices:** ½

Mini Red Velvet Cheesecakes

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 3 HOURS ⇒ SERVINGS: 16

Mini Banana Cheesecakes

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 4 HOURS 45 MINUTES ⇒ SERVINGS: 12

Mini Red Velvet Cheesecakes

24 thin chocolate wafer cookies, crushed (1¼ cups)
3 tablespoons butter, melted
2 packages (8 oz each) plus 4 oz cream cheese, softened
1 cup granulated sugar
¼ cup unsweetened baking cocoa
2 teaspoons vanilla
2 tablespoons red food color
3 eggs
½ cup whipping cream
1 tablespoon granulated or powdered sugar
Chocolate curls, if desired

1 Heat oven to 350°F. Place foil baking cup in each of 16 regular-size muffin cups. Mix cookie crumbs and butter.

Firmly press mixture in bottoms of baking cups with back of spoon. In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually beat in 1 cup granulated sugar and the cocoa until fluffy. Beat in vanilla and food color. Beat in eggs, one at a time, until well blended. Divide batter evenly among baking cups (cups will be almost full).

2 Bake 20 to 25 minutes or until centers are firm. Cool 15 minutes (centers will sink). Remove from pans. Refrigerate at least 1 hour. Cover; refrigerate at least 1 hour longer.

3 In chilled small bowl, beat whipping cream and 1 tablespoon sugar with electric mixer on high speed until stiff. Just before serving, peel off baking cups. Top cheesecakes with whipped cream and chocolate curls. Store in refrigerator.

PER SERVING (1 cheesecake): Calories 290; Total Fat 19g (Saturated Fat 11g); Sodium 210mg; Total Carbohydrate 23g (Dietary Fiber 0g); Protein 4g; **Exchanges:** ½ Starch, ½ Other Carbohydrate, ½ Milk, 3 Fat; **Carbohydrate Choices:** 1½

Mini Banana Cheesecakes

12 vanilla wafer cookies
1 package (8 oz) cream cheese, softened
⅔ cup packed brown sugar
2 eggs
1 cup mashed very ripe bananas (2 medium)
1 teaspoon vanilla
36 thin banana slices
2 tablespoons caramel topping
¼ teaspoon kosher (coarse) salt

1 Heat oven to 350°F. Place paper baking cup in each of 12 regular-size muffin cups. Place 1 cookie, flat side down, in bottom of each cup.

2 In large bowl, beat cream cheese and brown sugar with electric mixer on medium speed 2 minutes. Beat in eggs, one at a time, just until blended. On low speed, beat in mashed bananas and vanilla until smooth and blended. Pour filling evenly into muffin cups.

3 Bake 25 to 30 minutes or until centers are firm. Cool in pan on cooling rack 1 hour (centers will sink). Remove from pan. Refrigerate at least 3 hours or up to 24 hours.

4 Just before serving, peel off baking cups. Top each cheesecake with 3 banana slices; drizzle with caramel topping. Sprinkle with salt. Store in refrigerator.

PER SERVING (1 cheesecake): Calories 170; Total Fat 8g (Saturated Fat 4g); Sodium 140mg; Total Carbohydrate 22g (Dietary Fiber 1g); Protein 3g; **Exchanges:** ½ Fruit, 1 Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 1½

Pear Pudding Tarts

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 10 MINUTES ⇒ SERVINGS: 4

Mini Black Forest Bread Puddings

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 1 HOUR 15 MINUTES ⇒ SERVINGS: 6

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Pear Pudding Tarts

- 2 containers (3.5 to 4 oz each) refrigerated fat-free vanilla pudding
- 4 single-serve graham cracker crusts (from 4-oz package)
- 12 canned pear slices (from 8-oz can), coarsely chopped
- ¼ cup frozen (thawed) fat-free whipped topping
- Ground nutmeg

1 Divide pudding evenly among graham cracker crusts. Top each with chopped pears and 1 tablespoon whipped topping. Sprinkle lightly with nutmeg. Serve immediately.

PER SERVING (1 tart): Calories 210; Total Fat 6g (Saturated Fat 1g); Sodium 250mg; Total Carbohydrate 35g (Dietary Fiber 1g); Protein 2g; **Exchanges:** ½ Starch, ½ Fruit, 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 2

[VARIATION TIP]

For a different twist, substitute your favorite fruit or pudding flavor.

Mini Black Forest Bread Puddings

- 6 slices French bread, cut into small cubes
- 4 eggs
- 1 cup fat-free (skim) milk
- 2 containers (6 oz each) Yoplait® Light Fat Free Black Forest Cake yogurt
- ½ cup frozen pitted dark sweet or tart cherries, thawed, cut in half
- 1 tablespoon cherry-flavored liqueur, if desired

1 Divide bread cubes evenly among 6 (6-oz) individual baking dishes (ramekins). In medium bowl, beat eggs, milk and yogurt until well blended. Spoon yogurt mixture over bread. Let stand about 30 minutes or until bread absorbs some of the yogurt mixture.

2 Heat oven to 350°F. Bake bread puddings uncovered 25 to 30 minutes or until knife inserted in center comes out clean. Cool 5 minutes. In small bowl, mix cherries and liqueur. Serve over warm bread puddings. Refrigerate any remaining bread puddings.

PER SERVING (1 bread pudding): Calories 290; Total Fat 5g (Saturated Fat 1.5g); Sodium 420mg; Total Carbohydrate 47g (Dietary Fiber 2g); Protein 15g; **Exchanges:** 2 Starch, 1 Other Carbohydrate, 1 Very Lean Meat, ½ Fat; **Carbohydrate Choices:** 3

Chocolate-Peppermint Bars

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 1 HOUR ⇒ SERVINGS: 75

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Turtle Tassies

PREP TIME: 1 HOUR 40 MINUTES ⇒ START TO FINISH: 2 HOURS ⇒ SERVINGS: 48

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Chocolate-Peppermint Bars

1 bag (12 oz) semisweet chocolate chips (2 cups)
2 cups dark chocolate chips
⅓ cup whipping cream
1 cup butter
¼ cup dry pudding mix from 1 box (4-serving size) vanilla pudding and pie filling mix (not instant)
½ cup whipping cream
½ teaspoon peppermint extract
½ teaspoon vanilla
1 bag (2 lb) powdered sugar
½ cup coarsely crushed peppermint candy canes

1 Spray 15x10x1-inch pan with cooking spray. In 2-quart saucepan, heat 1½ cups of

the semisweet chocolate chips, the dark chocolate chips and ⅓ cup whipping cream over medium-low heat, stirring constantly, until melted. Pour into pan; spread evenly. Refrigerate until cooled.

2 In 3-quart saucepan, heat butter, pudding mix and ½ cup whipping cream to boiling over medium heat, stirring constantly. Remove from heat; stir in peppermint extract, vanilla and powdered sugar until smooth. Spread over chocolate layer. Freeze until firm, about 15 minutes.

3 In small microwavable bowl, microwave remaining ½ cup semisweet chocolate chips uncovered on High 30 to 60 seconds until softened and chips can be stirred smooth. Spoon melted chocolate into small resealable food-storage plastic bag; seal bag. Cut off tiny corner of bag; squeeze bag to drizzle chocolate over pudding layer. Immediately sprinkle with crushed candy. Cut into 15 rows by 5 rows.

PER SERVING (1 candy): Calories 130; Total Fat 6g (Saturated Fat 4g); Sodium 25mg; Total Carbohydrate 20g (Dietary Fiber 0g); Protein 0g; **Exchanges:** 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1

Turtle Tassies

1 pouch (17.5 oz) sugar cookie mix
Butter and egg called for on cookie mix pouch
2 bags (14 oz each) caramels, unwrapped
⅓ cup whipping cream
¾ cup dark chocolate chips
½ cup chopped pecans

1 Heat oven to 375°F. Lightly spray 48 mini muffin cups with cooking spray.

2 Make dough as directed on cookie pouch, using butter and egg. Shape dough into 48 (1-inch) balls. Press 1 ball into bottom and up side of each muffin cup. Bake 8 to 9 minutes

or until edges begin to brown. Meanwhile, in 3-quart saucepan, heat caramels and whipping cream over medium heat, stirring frequently, until melted. Reduce heat to low.

3 Remove pans from oven; gently press handle of wooden spoon into bottoms and against sides of cookie cups to flatten, being careful not to make holes in dough.

4 Bake 2 to 3 minutes longer or until edges are light golden brown. Immediately spoon ½ teaspoon (about 4 chips) chocolate chips into each cookie cup. Spoon about 1 tablespoon caramel mixture into each cookie cup. Immediately top with pecans. Cool 5 minutes. With narrow spatula, remove from pans to cooling racks; cool completely.

PER SERVING (1 tassie): Calories 150; Total Fat 6g (Saturated Fat 2.5g); Sodium 85mg; Total Carbohydrate 22g (Dietary Fiber 0g); Protein 1g; **Exchanges:** ½ Starch, 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1½

North Pole Cupcakes

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 1 HOUR 25 MINUTES ⇒ SERVINGS: 24

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Hot Chocolate Cupcakes

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 1 HOUR 25 MINUTES ⇒ SERVINGS: 12

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North Pole Cupcakes

1 box (15.25 oz) devil's food cake mix with pudding in the mix
1¼ cups water
½ cup vegetable oil
¼ teaspoon peppermint extract
3 eggs
1 cup miniature semisweet chocolate chips
2 containers (12 oz each) fluffy white whipped ready-to-spread frosting
20 soft peppermint sticks

1 Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.

2 In large bowl, beat cake mix, water, oil, peppermint extract and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in chocolate chips. Divide batter evenly among muffin cups.

3 Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.

4 Spoon frosting into large resealable food-storage plastic bag; seal bag. Cut off 1 corner of bag. Twist bag above frosting; squeeze bag to pipe frosting onto cupcakes. In another resealable food-storage plastic bag, place 8 of the peppermint sticks; coarsely crush with meat mallet or rolling pin. Sprinkle crushed peppermint over cupcakes. Break remaining 12 peppermint sticks in half. Insert 1 peppermint stick piece into each cupcake.

PER SERVING (1 cupcake): Calories 330; Total Fat 14g (Saturated Fat 4g); Sodium 190mg; Total Carbohydrate 49g (Dietary Fiber 0.5g); Protein 2g; **Exchanges:** ½ Starch, 2½ Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 3

Hot Chocolate Cupcakes

½ box (15.25-oz size) devil's food cake mix with pudding in the mix (about 1⅔ cups)
½ cup water
¼ cup vegetable oil
1 egg
1 cup vanilla creamy ready-to-spread frosting (from 1-lb container)
½ cup marshmallow creme
¼ teaspoon unsweetened baking cocoa
6 miniature pretzel twists, broken in half

1 Heat oven to 350°F. Place paper baking cup in each of 12 regular-size muffin cups. In medium bowl, beat cake mix, water, oil and egg with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

2 Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3 In small bowl, mix frosting and marshmallow creme. Spoon into small resealable food-storage plastic bag; seal bag. Cut ⅜-inch tip off 1 corner of bag. Pipe 3 small dollops of frosting mixture on each cupcake to look like melted marshmallows; sprinkle with cocoa. Press pretzel half into side of each cupcake for cup handle. Store loosely covered.

PER SERVING (1 cupcake): Calories 200; Total Fat 9g (Saturated Fat 2.5g); Sodium 180mg; Total Carbohydrate 28g (Dietary Fiber 0g); Protein 1g; **Exchanges:** ½ Starch, 1½ Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 2

Ornament Cupcakes

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 1 HOUR 20 MINUTES ⇒ SERVINGS: 24

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Caramel-Spice Cupcakes

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 1 HOUR 30 MINUTES ⇒ SERVINGS: 24

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Ornament Cupcakes

1 box (1 lb 2.25 oz) white cake mix with pudding in the mix
Water, vegetable oil and egg whites called for on cake box
6 cups powdered sugar
⅔ cup butter or margarine, softened
3 teaspoons vanilla
3 to 4 tablespoons milk
24 small candy canes
Green jelly beans
Red string licorice
Red and green candy-coated chocolate-covered sunflower seeds
Red and green swirled baking chips

1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.
2. Make and bake cake mix as directed on box for cupcakes, using water, oil and egg whites. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
3. In large bowl, beat powdered sugar and butter with electric mixer on low speed until light and fluffy. Stir in vanilla and 3 tablespoons milk. Gradually add enough remaining milk, 1 teaspoon at a time, beating until frosting is smooth and spreadable. Generously frost cupcakes.
4. Use top of candy cane to create "hook" on each cupcake. Create ornament designs using assorted candies and baking chips.

PER SERVING (1 cupcake): Calories 325; Total Fat 11g (Saturated Fat 4g); Sodium 199mg; Total Carbohydrate 58g (Dietary Fiber 0.5g); Protein 1.5g; **Exchanges:** 1 Starch, 3 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 4

Caramel-Spice Cupcakes

Cupcakes

1 box (1 lb 2.25 oz) yellow cake mix with pudding in the mix
Water, vegetable oil and eggs called for on cake mix box
1 teaspoon apple pie spice

Caramel Frosting

1 cup packed brown sugar
½ cup whipping cream
½ cup butter, cut into pieces
3 cups powdered sugar
½ teaspoon apple pie spice
Apple slices, if desired

1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.
2. In large bowl, beat cupcake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
3. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
4. In 2-quart saucepan, heat brown sugar, whipping cream and butter to boiling over medium heat, stirring constantly. Boil 1 minute. Remove from heat. Add powdered sugar; stir with wooden spoon until spreadable. Frost cupcakes. Sprinkle with ½ teaspoon apple pie spice. Garnish with apple slices.

PER SERVING (1 cupcake): Calories 285; Total Fat 12g (Saturated Fat 4.5g); Sodium 189mg; Total Carbohydrate 45g (Dietary Fiber 0.5g); Protein 2g; **Exchanges:** 1 Starch, 2 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 3

Chocolate-Peppermint Cake Pops

PREP TIME: 1 HOUR ⇒ START TO FINISH: 3 HOURS 45 MINUTES ⇒ SERVINGS: 48

Gingerbread Cake Balls

PREP TIME: 40 MINUTES ⇒ START TO FINISH: 3 HOURS ⇒ SERVINGS: 38

Chocolate-Peppermint Cake Pops

1 box (15.25 oz) devil's food cake mix with pudding in the mix
Water, vegetable oil and eggs called for on cake mix box
½ teaspoon peppermint extract
1 cup chocolate creamy ready-to-spread frosting (from 1-lb container)
24 oz chocolate-flavored candy coating, chopped
48 paper lollipop sticks
1 cup crushed hard peppermint candies (about 40)
1 block white plastic foam

1 Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Stir peppermint extract into batter. Cool completely, about 1 hour.

2 Line 2 cookie sheets with waxed paper. In large bowl, crumble cake. Add frosting; mix well with fingers until dough forms. Shape into 1-inch balls; place on cookie sheet. Freeze about 1 hour or until firm. When firm, transfer to refrigerator.

3 In large microwavable bowl, microwave candy coating on High 1 to 2 minutes, stirring every 30 seconds, until smooth. Remove cake balls from refrigerator a few at a time. Dip tip of 1 lollipop stick about ½ inch into melted candy and insert stick into 1 cake ball no more than halfway.

4 Dip each cake ball into melted candy to cover; tap off excess. Immediately sprinkle each ball with about 1 teaspoon crushed peppermint. Poke opposite end of stick into foam block. Let stand until set.

PER SERVING (1 cake pop): Calories 162; Total Fat 8g (Saturated Fat 4.5g); Sodium 90mg; Total Carbohydrate 22g (Dietary Fiber 0g); Protein 1g; **Exchanges:** 1 Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 1

Gingerbread Cake Balls

1 box (14.5 oz) gingerbread cake and cookie mix
Water and egg called for on cake mix box
1 tablespoon grated gingerroot
1 teaspoon grated orange peel
1 cup vanilla creamy ready-to-spread frosting (from 1-lb container)
24 oz vanilla-flavored candy coating (almond bark), chopped
3 tablespoons chopped crystallized ginger

1 Heat oven to 350°F. Line cookie sheet with waxed paper. Make and bake cake mix as directed on box for 8- or 9-inch round pan, using water and egg. Stir gingerroot and orange peel into batter. Cool completely, about 30 minutes.

2 Line cookie sheet with waxed paper. In large bowl, crumble gingerbread. Add frosting; mix well with fingers until dough forms. Shape into 1-inch balls; place on cookie sheet. Freeze about 1 hour or until firm. When firm, transfer to refrigerator.

3 In large microwavable bowl, microwave candy coating on High 1 to 2 minutes, stirring every 30 seconds, until smooth. Dip each cake ball into melted candy; tap off excess. Return to cookie sheet. Immediately sprinkle with crystallized ginger. Let stand until set.

PER SERVING (1 cake ball): Calories 168; Total Fat 7g (Saturated Fat 5g); Sodium 84mg; Total Carbohydrate 25g (Dietary Fiber 0g); Protein 1g; **Exchanges:** 1 Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 1

Glazed Chocolate-Raspberry Cake

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 2 HOURS ⇒ SERVINGS: 12

Banana-Cinnamon Bundt Cake

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 3 HOURS 25 MINUTES ⇒ SERVINGS: 16

Chocolate-Raspberry Cake

1 box (15.25 oz) butter recipe chocolate cake mix with pudding in the mix
1¼ cups water
⅓ cup butter, softened
3 eggs
1 jar (10 oz) seedless raspberry jam
½ cup whipping cream
1 cup miniature semisweet chocolate chips
Fresh raspberries, if desired

1. Heat oven to 350°F. Grease 3 (8-inch) round cake pans with shortening; lightly flour. In large bowl, beat cake mix, water, butter and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour batter into pans.

2. Bake 18 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.

3. Place 1 cake layer on serving plate; spread with half of the jam. Top with second cake layer; spread with remaining jam. Top with third cake layer.

4. In small microwavable bowl, microwave whipping cream on High 1 minute. Add chocolate chips; stir until melted. Pour over top of cake, allowing glaze to drip down side. Garnish with raspberries. Store loosely covered in refrigerator.

PER SERVING (1 slice): Calories 360; Total Fat 15g (Saturated Fat 9g); Sodium 370mg; Total Carbohydrate 55g (Dietary Fiber 2g); Protein 4g; **Exchanges:** 1 Starch, 2½ Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 3½

Banana-Cinnamon Bundt Cake

Cake

1 box (15.25 oz) yellow cake mix with pudding in the mix
½ cup water
1 cup mashed very ripe bananas (2 medium)
½ cup butter or margarine, softened
2 teaspoons ground cinnamon
3 eggs
½ cup chopped walnuts

Cinnamon Glaze

½ cup cream cheese creamy ready-to-spread frosting (from 1-lb container)
2 to 3 teaspoons milk
¼ teaspoon ground cinnamon

1. Heat oven to 350°F (325°F for dark or nonstick pan). Grease 12-cup fluted tube cake pan with shortening and lightly flour, or spray with baking spray with flour.

2. In large bowl, beat cake mix, water, bananas, butter, 2 teaspoons cinnamon and the eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in walnuts. Pour batter into pan.

3. Bake 47 to 57 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Turn pan upside down onto cooling rack; remove pan. Cool completely, about 2 hours.

4. In small bowl, stir glaze ingredients until thin enough to drizzle. Drizzle over cake. Store loosely covered in refrigerator.

PER SERVING (1 slice): Calories 240; Total Fat 11g (Saturated Fat 5g); Sodium 260mg; Total Carbohydrate 32g (Dietary Fiber 1g); Protein 2g; **Exchanges:** 1 Starch, 1 Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 2

Snowy Chocolate Baby Cakes

PREP TIME: 25 MINUTES ⇒ START TO FINISH: 1 HOUR 45 MINUTES ⇒ SERVINGS: 24

Candy Bar Peanut Butter Cake

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 1 HOUR 5 MINUTES ⇒ SERVINGS: 8

Snowy Chocolate Baby Cakes

1 box (15.25 oz) devil's food cake mix
1 container (16 oz) sour cream
½ cup milk
¼ cup butter, melted
2 eggs
1 teaspoon vanilla
1 box (1 lb) powdered sugar (4 cups)
1 tablespoon meringue powder
¼ cup hot water
Fresh raspberries, if desired
Fresh mint leaves, if desired

1 Heat oven to 350°F. Grease 24 regular-size muffin cups with shortening and lightly flour, or spray with baking spray with flour.

2 In large bowl, beat cake mix, sour cream, milk, butter, eggs and vanilla with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

3 Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.

4 Place cakes upside down on serving platter. In large bowl, beat powdered sugar, meringue powder and hot water with electric mixer on medium speed until smooth. Spoon over each cake. Garnish with raspberries and mint leaves.

PER SERVING (1 cake): Calories 220; Total Fat 6g (Saturated Fat 4g); Sodium 210mg; Total Carbohydrate 39g (Dietary Fiber 1g); Protein 2g; **Exchanges:** ½ Starch, 2 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 2½

Candy Bar Peanut Butter Cake

1½ cups all-purpose flour
¾ cup sugar
⅓ cup peanut butter
¼ cup butter or margarine, softened
¾ cup milk
2 teaspoons baking powder
¼ teaspoon salt
2 eggs
½ cup coarsely chopped miniature chocolate-covered peanut butter cup candies

1 Heat oven to 350°F. Grease bottom and side of 8-inch square or 9-inch round cake pan with shortening; lightly flour.

2 In medium bowl, beat all ingredients except candies with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter into pan. Sprinkle with candies.

3 Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Serve warm or cool.

PER SERVING (1 piece): Calories 320; Total Fat 14g (Saturated Fat 5g); Sodium 320mg; Total Carbohydrate 41g (Dietary Fiber 1g); Protein 8g; **Exchanges:** 2 Starch, 1 Other Carbohydrate, 2½ Fat; **Carbohydrate Choices:** 3

[INGREDIENT TIP]

Chocolate chunks make a good stand-in for the candies.

Carrot-Pumpkin Sheet Cake

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 2 HOURS 45 MINUTES ⇒ SERVINGS: 24

Mocha Cake

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 2 HOURS 45 MINUTES ⇒ SERVINGS: 15

Carrot-Pumpkin Sheet Cake

Cake

1 box (15.25 oz) carrot cake mix with pudding in the mix
Water, vegetable oil and eggs called for on cake mix box
1 cup canned pumpkin (not pumpkin pie mix)
1 cup chopped fresh pineapple
1 cup raisins

Frosting

1½ cups powdered sugar
2 packages (3 oz each) cream cheese, softened
¾ cup butter, softened
½ teaspoon pumpkin pie spice
⅓ cup chopped nuts

1. Heat oven to 325°F. Spray 13x9-inch pan with cooking spray. In large bowl, beat cake mix, water, oil, eggs and pumpkin with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in pineapple and raisins until blended. Pour batter into pan.

2. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on cooling rack, about 2 hours.

3. In medium bowl, beat frosting ingredients except nuts with electric mixer on low speed until blended, scraping bowl occasionally. Beat on high speed 2 minutes or until light and fluffy. Frost cake. Sprinkle with nuts. Store covered in refrigerator.

PER SERVING (1 piece): Calories 260; Total Fat 16g (Saturated Fat 6g); Sodium 200mg; Total Carbohydrate 30g (Dietary Fiber 1g); Protein 2g; **Exchanges:** ½ Starch, ½ Fruit, 1 Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 2

Mocha Cake

1 box (15.25 oz) devil's food cake mix with pudding in the mix
Water, vegetable oil and eggs called for on cake mix box
3 tablespoons instant espresso coffee powder or granules
1 cup butter (do not use margarine), softened
3 cups powdered sugar
1 teaspoon vanilla
1 cup chocolate-covered coffee beans, chopped

1. Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. Make cake mix as directed on box, using water, oil and eggs and beating in 2 tablespoons of the coffee powder. Pour batter into pan.

2. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on cooling rack, about 2 hours.

3. In medium bowl, beat butter and powdered sugar with electric mixer on medium speed until light and fluffy, about 2 minutes. Beat in remaining 1 tablespoon coffee powder and the vanilla. Frost cake. Sprinkle with chocolate-covered coffee beans. Store covered in refrigerator.

PER SERVING (1 piece): Calories 275; Total Fat 16g (Saturated Fat 7g); Sodium 210mg; Total Carbohydrate 34g (Dietary Fiber 0g); Protein 3g; **Exchanges:** 1 Starch, 1½ Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 2½

Easy Lane Cake

PREP TIME: 25 MINUTES ⇒ START TO FINISH: 2 HOURS ⇒ SERVINGS: 18

Caramel German Chocolate Cake

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 3 HOURS 5 MINUTES ⇒ SERVINGS: 15

Easy Lane Cake

- 1 box (16.25 oz) white cake mix with pudding in the mix
- ¼ cup water
- ⅓ cup vegetable oil
- 3 whole eggs
- ½ cup butter (do not use margarine)
- 1 cup sugar
- 8 egg yolks
- 1 cup chopped pecans, toasted
- 1 cup raisins
- 1 cup flaked coconut
- ¼ cup bourbon
- Maraschino cherries or candied cherries, if desired
- Whipped cream, if desired

1. Heat oven to 350°F. Grease bottom only of 13x9-inch pan with shortening or cooking spray. In large bowl, beat cake mix, water, oil and whole eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour batter into pan.
2. Bake 29 to 34 minutes or until toothpick inserted in center comes out clean. Cool completely on cooling rack, about 1 hour.
3. Meanwhile, in 2-quart saucepan, melt butter. Stir in sugar and egg yolks with whisk. Cook over medium heat 5 to 8 minutes, stirring constantly, until thickened and a thermometer reads 160°F. Remove from heat. Stir in pecans, raisins, coconut and bourbon. Cool completely, about 30 minutes.
4. Spread custard evenly over top of cake. Garnish with cherries and whipped cream. Store covered in refrigerator.

PER SERVING (1 piece): Calories 380; Total Fat 20g (Saturated Fat 7g); Sodium 270mg; Total Carbohydrate 45g (Dietary Fiber 2g); Protein 4g; **Exchanges:** 1 Starch, 3 Other Carbohydrate, 6 Fat; **Carbohydrate Choices:** 4½

Caramel German Chocolate Cake

- 1 box (15.25 oz) German chocolate cake mix with pudding in the mix
- Water, vegetable oil and eggs called for on cake mix box
- 1 can (13.4 oz) dulce de leche (caramelized sweetened condensed milk)
- 1 jar (16 to 17 oz) fudge or caramel topping
- 1 container fluffy white whipped ready-to-spread frosting or 1 container (8 oz) frozen whipped topping, thawed (3 cups)
- 1 cup chopped toffee bits or pecans

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool 15 minutes.
2. With handle of wooden spoon, poke top of warm cake every ½ inch. Drizzle dulce de leche over top of cake; let stand until milk is absorbed.
3. Drizzle fudge topping over cake. Run knife around sides of pan to loosen cake. Cover; refrigerate about 2 hours or until chilled.
4. Spread frosting over top of cake. Sprinkle with toffee bits. Store covered in refrigerator.

PER SERVING (1 piece): Calories 480; Total Fat 24g (Saturated Fat 8g); Sodium 330mg; Total Carbohydrate 63g (Dietary Fiber 3g); Protein 7g; **Exchanges:** 1 Starch, 3 Other Carbohydrate, 4½ Fat; **Carbohydrate Choices:** 4

Triple Chocolate-Pecan Cakes

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 1 HOUR 15 MINUTES ⇒ SERVINGS: 18

Mini Banana-Pecan Pound Cake Loaves

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 1 HOUR 10 MINUTES ⇒ SERVINGS: 25

Triple Chocolate-Pecan Cakes

- 1 box (15.25 oz) devil's food cake mix with pudding in the mix
- 1 box (4-serving size) chocolate instant pudding and pie filling mix
- 1 container (16 oz) sour cream
- 1 cup butter or margarine, softened
- 5 eggs
- 1 teaspoon vanilla
- 3 cups semisweet chocolate chips (18 oz)
- 1 cup white vanilla baking chips (6 oz)
- 1 cup chopped pecans, toasted

1. Heat oven to 350°F. Grease 2 (9-inch) square pans with shortening; lightly flour. In large bowl, beat cake mix, pudding mix, sour cream, butter, eggs and vanilla with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in 2 cups of the chocolate chips. Pour batter into pans.

2. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely in pans on cooling racks, about 30 minutes.

3. In small microwavable bowl, microwave white chips on High 30 to 60 seconds, stirring every 30 seconds, until melted and smooth. Drizzle over cakes. Repeat melting and drizzling with remaining 1 cup chocolate chips. Sprinkle cakes with pecans.

PER SERVING (1 piece): Calories 520; Total Fat 32g (Saturated Fat 18g); Sodium 440mg; Total Carbohydrate 54g (Dietary Fiber 3g); Protein 7g; **Exchanges:** 1 Starch, 2½ Other Carbohydrate, 6 Fat; **Carbohydrate Choices:** 3½

Mini Banana-Pecan Pound Cake Loaves

- 1 box (1 lb) pound cake mix
- 3 large bananas, mashed
- 2 eggs
- ⅓ cup milk
- ¼ cup chopped pecans, toasted

1. Heat oven to 350°F. Grease 5 (5x3-inch) loaf pans with shortening; lightly flour. In large bowl, beat cake mix, bananas, eggs and milk with electric mixer on low speed 30 seconds. Scrape sides; beat on medium speed 3 minutes. Stir in pecans. Spoon batter evenly into loaf pans.

2. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 20 minutes.

PER SERVING (1 slice): Calories 100; Total Fat 2g (Saturated Fat 0g); Sodium 70mg; Total Carbohydrate 19g (Dietary Fiber 0g); Protein 2g; **Exchanges:** ½ Starch, ½ Fruit, ½ Other Carbohydrate, ½ Fat; **Carbohydrate Choices:** 1½

[TECHNIQUE TIP]

Toasting nuts intensifies their flavor. To toast pecans, heat oven to 350°F. Spread pecans in ungreased shallow pan. Bake uncovered 6 to 10 minutes, stirring occasionally, until light brown.

Eggnog Pound Cake

PREP TIME: 5 MINUTES ⇒ START TO FINISH: 2 HOURS 20 MINUTES ⇒ SERVINGS: 12

Gingerbread Pound Cake

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 3 HOURS 30 MINUTES ⇒ SERVINGS: 12

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Eggnog Pound Cake

1 box (1 lb) pound cake mix
1¼ cups dairy eggnog (do not use canned)
2 eggs
½ teaspoon freshly grated nutmeg
½ teaspoon vanilla

1 Heat oven to 350°F. Lightly grease 9x5-inch loaf pan with shortening or cooking spray. In large bowl, beat all ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Pour batter into loaf pan.

2 Bake 60 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.

PER SERVING (1 slice): Calories 200; Total Fat 4g (Saturated Fat 2g); Sodium 166mg; Total Carbohydrate 37g (Dietary Fiber 0g); Protein 3g; **Exchanges:** 1 Starch, 1 Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 2

[SERVING TIP]

Try toasting slices of this cake and spreading them with your favorite jam or preserves.

Gingerbread Pound Cake

1 box (1 lb) pound cake mix
⅔ cup water or milk
¼ cup butter or margarine, softened
2 eggs
¼ cup molasses
2 teaspoons ground ginger
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
1 jar (about 10 oz) lemon curd
Lemon peel strips, if desired
Fresh raspberries, if desired

1 Heat oven to 350°F. Grease 9x5-inch loaf pan with shortening; lightly flour.

2 In large bowl, beat all ingredients except lemon curd, lemon peel and raspberries

with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Spread batter in pan.

3 Bake 60 to 65 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pan to cooling rack. Cool completely, about 2 hours.

4 In small microwavable bowl, microwave lemon curd on High 20 to 30 seconds or until melted. Spoon over cake, letting it drip down sides. Garnish with lemon peel and raspberries.

PER SERVING (1 slice): Calories 300; Total Fat 8g (Saturated Fat 4g); Sodium 200mg; Total Carbohydrate 56g (Dietary Fiber 3g); Protein 3g; **Exchanges:** 1 Starch, 2 Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 3

[VARIATION TIP]

If desired, forgo the lemon curd and sprinkle the cake with powdered sugar.

Christmas Tree Coffee Cake

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 35 MINUTES ⇒ SERVINGS: 8

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Sweet Potato-Pecan Upside-Down Cake

PREP TIME: 25 MINUTES ⇒ START TO FINISH: 1 HOUR 20 MINUTES ⇒ SERVINGS: 8

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Christmas Tree Coffee Cake

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- 2 teaspoons granulated sugar
- 1 teaspoon grated orange peel
- ¼ cup powdered sugar
- 1 to 2 teaspoons orange juice
- 4 red candied cherries, cut in half
- 4 green candied cherries, cut in half

1 Heat oven to 375°F. Unroll dough into 2 long rectangles; firmly press perforations to seal. Cut each rectangle lengthwise into 4 strips. Twist each dough strip several times.

2 On ungreased cookie sheet, form tree shape. Starting at top, zigzag twisted strips of dough back and forth across cookie sheet, touching previous strip and making tree wider toward bottom, adding strips as each is finished. End with curl of dough at center of bottom to form trunk. Tree will be about 8 inches from tip to trunk. In small bowl, mix granulated sugar and orange peel. Sprinkle over dough.

3 Bake 12 to 16 minutes or until golden brown. Immediately remove from cookie sheet to serving tray.

4 In small bowl, beat powdered sugar and orange juice until smooth and thin enough to drizzle. Drizzle glaze over bread. Garnish with cherries. Serve warm.

PER SERVING: Calories 130; Total Fat 6g (Saturated Fat 2g); Sodium 220mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 2g; **Exchanges:** 1 Starch, 1 Fat; **Carbohydrate Choices:** 1

Sweet Potato-Pecan Upside-Down Cake

- 1½ cups coarsely chopped pecans
- ½ cup packed light brown sugar
- ⅓ cup butter, melted
- ¼ cup light corn syrup
- 2 tablespoons water
- 1 cup granulated sugar
- ½ cup butter, softened
- 2 eggs
- 1¼ cups all-purpose flour
- 1½ teaspoons pumpkin pie spice
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 can (15 oz) sweet potatoes in syrup, drained, mashed
- ⅓ cup buttermilk
- 1 teaspoon vanilla

1 Heat oven to 350°F. Lightly grease 10-inch cast-iron skillet with shortening. In medium bowl, mix pecans, brown sugar, melted butter, corn syrup and water. Spread in skillet.

2 In another bowl, beat granulated sugar and ½ cup butter with electric mixer on medium speed until smooth. Beat in eggs, one at a time. On low speed, add flour, pumpkin pie spice, baking soda and salt, beating just until blended. Add sweet potatoes, buttermilk and vanilla; beat on medium speed until smooth. Spoon over pecan mixture.

3 Line 15x10x1-inch pan with foil. Place skillet on pan. Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around edge of skillet to loosen cake. Invert cake onto heatproof serving plate, spooning any topping in skillet over cake. Serve warm.

PER SERVING (1 slice): Calories 630; Total Fat 36g (Saturated Fat 14g); Sodium 500mg; Total Carbohydrate 75g (Dietary Fiber 4g); Protein 6g; **Exchanges:** 1 Starch, 2 Other Carbohydrate, 4 Fat; **Carbohydrate Choices:** 3

Cinnamon Roll Dutch Apple Pie

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 2 HOURS 30 MINUTES ⇒ SERVINGS: 8

Orange-Sweet Potato Pie

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 3 HOURS 50 MINUTES ⇒ SERVINGS: 8

Cinnamon Roll Dutch Apple Pie

Crumb Topping

1 cup all-purpose flour
1 cup packed brown sugar
½ cup butter, softened

Crust

1 can (12.4 oz) Pillsbury® refrigerated cinnamon rolls with icing

Filling

6 medium Granny Smith apples, peeled, thinly sliced
¾ cup granulated sugar
2 tablespoons all-purpose flour
2 tablespoons lemon juice
1¼ teaspoons apple pie spice

1 Heat oven to 375°F. In medium bowl, mix crumb topping ingredients with fork until large clumps form; set aside.

2 Spoon icing from can of cinnamon rolls into small microwavable bowl; cover and refrigerate. Separate dough into 8 rolls; place cinnamon side up on lightly floured work surface. Roll each into 4-inch round. In ungreased 9½-inch glass deep-dish pie plate, place 1 round in center. Arrange remaining 7 rounds around center round and up side of plate, overlapping as necessary. Press dough to seal, forming crust; flute edge. In large bowl, mix filling ingredients. Spoon over crust. Sprinkle topping over filling to cover.

3 Place pie plate on cookie sheet. Bake about 1 hour or until top is golden brown and apples are tender. After 30 minutes, cover crust edge with foil to prevent excessive browning. Cool completely on cooling rack, at least 1 hour. Before serving, microwave icing on High 10 to 15 seconds or until drizzling consistency. Drizzle over pie. Store in refrigerator.

PER SERVING (1 slice): Calories 530; Total Fat 17g (Saturated Fat 9g); Sodium 430mg; Total Carbohydrate 92g (Dietary Fiber 2g); Protein 4g; **Exchanges:** 1½ Starch, ½ Fruit, 4 Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 6

Orange-Sweet Potato Pie

1 Pillsbury® refrigerated pie crust, softened as directed on box
1 tablespoon white cornmeal
2 teaspoons chopped fresh rosemary leaves
2 eggs
¾ cup sugar
1 can (15 oz) sweet potatoes
1 cup evaporated milk
3 tablespoons butter, melted
2 teaspoons grated orange peel
1½ teaspoons vanilla
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Whipped cream, if desired

1 Remove pie crust from pouch; unroll on lightly floured work surface. Sprinkle with cornmeal and rosemary; press into crust. Place crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie. Refrigerate 30 minutes.

2 Heat oven to 400°F. Bake crust 20 minutes; cover crust edge with strips of foil to prevent excessive browning. Cool completely on cooling rack, about 1 hour.

3 In medium bowl, beat eggs and sugar with whisk until blended. Stir in remaining ingredients except whipped cream until blended. Pour into cooled crust.

4 Bake at 400°F 20 minutes. Reduce oven temperature to 325°F; bake 20 to 25 minutes longer or until center is set. Cool completely on cooling rack, about 1 hour. Top with whipped cream. Garnish with rosemary sprig and additional orange peel, if desired.

PER SERVING (1 slice): Calories 350; Total Fat 15g (Saturated Fat 7g); Sodium 190mg; Total Carbohydrate 49g (Dietary Fiber 1g); Protein 5g; **Exchanges:** 2 Starch, 1 Other Carbohydrate, 3 Fat; **Carbohydrate Choices:** 3

Italian Sweet Pies

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 9 HOURS 30 MINUTES ⇒ SERVINGS: 16

Boston Cream Pie "Pie"

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 5 HOURS ⇒ SERVINGS: 8

2011 State Fair Pie Contest Winner; Vanessa Sullivan, Woodstock, CT

Italian Sweet Pies

2 containers (15 oz each) part-skim ricotta cheese
4 eggs
1½ cups powdered sugar
1 cup miniature semisweet chocolate chips
⅓ cup amaretto
1 tablespoon grated lemon peel
3 tablespoons fresh lemon juice
2 chocolate flavor crumb crusts (6 oz each)
Whipped cream, if desired
Additional chocolate chips, if desired

1 Heat oven to 350°F. In large bowl, stir together cheese, eggs, powdered sugar, 1 cup chocolate chips, the amaretto, lemon peel and lemon juice. Pour evenly into crusts.

2 Bake 35 to 40 minutes or until set and golden brown. Cool on cooling racks 30 minutes. Refrigerate 8 hours. Just before serving, garnish with whipped cream and additional chocolate chips. Store in refrigerator.

PER SERVING (1 slice): Calories 350; Total Fat 18g (Saturated Fat 8g); Sodium 191mg; Total Carbohydrate 40g (Dietary Fiber 2g); Protein 9g; **Exchanges:** ½ Starch, ½ Other Carbohydrate, 1 Medium-Fat Meat, 2 Fat; **Carbohydrate Choices:** 2

[INGREDIENT TIP]

You can easily substitute ½ teaspoon almond extract for the amaretto.

Boston Cream Pie "Pie"

1 box Pillsbury® refrigerated pie crusts, softened as directed on box
½ cup whipping cream
4 oz bittersweet baking chocolate, chopped
1 whole egg, beaten
1 teaspoon vanilla
1⅛ teaspoons salt
½ cup sugar
⅓ cup all-purpose flour
2 cups milk
2 egg yolks
1 loaf (about 1 lb) pound cake, cut into small cubes

1 Heat oven to 450°F. Bake 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie plate. Reduce oven temperature to 350°F. Unroll second pie crust on work surface; cut out desired shapes. Bake cutouts on ungreased cookie sheet about 8 minutes or until light golden brown. Cool; set aside.

2 In microwavable bowl, microwave whipping cream on High 30 seconds. Pour over chocolate; stir until smooth. Reserve 2 tablespoons. To remaining chocolate mixture, stir in whole egg, ½ teaspoon vanilla and ⅛ teaspoon salt. Pour into baked shell. Bake at 350°F 10 minutes. Cool 15 minutes. In top of double boiler, mix sugar, flour and remaining 1 teaspoon salt. Beat milk and egg yolks; beat into dry ingredients. Cook over hot water 10 to 12 minutes, stirring constantly, until thickened. Stir in ½ teaspoon vanilla. Pour over chocolate layer; refrigerate 4 hours. To serve, arrange pound cake over pie. Drizzle with reserved chocolate mixture. Top with crust cutouts. Store in refrigerator.

PER SERVING (1 slice): Calories 640; Total Fat 38g (Saturated Fat 19g); Sodium 560mg; Total Carbohydrate 63g (Dietary Fiber 3g); Protein 10g; **Exchanges:** 2 Starch, 2 Other Carbohydrate, ½ Low-Fat Milk, 7 Fat; **Carbohydrate Choices:** 4

Chocolate-Walnut Chess Pie

PREP TIME: 10 MINUTES → START TO FINISH: 3 HOURS 55 MINUTES → SERVINGS: 8

Buttery Coconut Pie

PREP TIME: 10 MINUTES → START TO FINISH: 1 HOUR → SERVINGS: 8

Chocolate-Walnut Chess Pie

- 1 Pillsbury® refrigerated pie crust, softened as directed on box
- ¾ cup butter or margarine
- ⅓ cup unsweetened baking cocoa
- 1½ cups sugar
- 1½ teaspoons vanilla
- ¼ teaspoon salt
- 3 eggs, slightly beaten
- 1¼ cups chopped walnuts
- Walnut halves, if desired

1. Heat oven to 350°F. Place pie crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie.
2. In 2-quart saucepan, cook butter and cocoa over medium heat until butter is melted. Remove from heat; stir in sugar, vanilla and salt with wire whisk until blended. Beat in eggs until blended. Stir in chopped walnuts. Pour into crust-lined plate.
3. Bake 40 to 45 minutes or until set. Cool completely on cooling rack, about 3 hours. Garnish with walnut halves.

PER SERVING (1 slice): Calories 570; Total Fat 38g (Saturated Fat 15g); Sodium 360mg; Total Carbohydrate 55g (Dietary Fiber 2g); Protein 7g; **Exchanges:** 1 Starch, 2½ Other Carbohydrate, ½ Medium-Fat Meat, ½ High-Fat Meat, 6½ Fat; **Carbohydrate Choices:** 3½

[SERVING TIP]

Serve slices of pie with sweetened whipped cream or vanilla ice cream.

Buttery Coconut Pie

- 1 frozen pie crust (9 inch)
- 1 cup sugar
- 1 tablespoon all-purpose flour
- 3 eggs, slightly beaten
- 1½ cups flaked coconut
- ½ cup evaporated milk
- ⅓ cup butter or margarine, melted
- 1 teaspoon vanilla
- Whipped cream, if desired
- Toasted coconut, if desired

1. Heat oven to 400°F. Line pie crust with cooking parchment paper; fill with pie weights or dried beans.
2. Bake 10 minutes or until lightly browned. Remove paper and weights. Reduce oven temperature to 325°F.
3. In large bowl, mix sugar and flour; stir in eggs until well blended. Stir in 1½ cups coconut, the milk, butter and vanilla until well blended. Pour into pie crust.
4. Bake 35 to 40 minutes or until set. Serve warm or cold. Garnish with whipped cream and toasted coconut. Store in refrigerator.

PER SERVING (1 slice): Calories 400; Total Fat 22g (Saturated Fat 13g); Sodium 210mg; Total Carbohydrate 47g (Dietary Fiber 1g); Protein 5g; **Exchanges:** 1 Starch, ½ Fruit, 1½ Other Carbohydrate, ½ Medium-Fat Meat, 4 Fat; **Carbohydrate Choices:** 3

Mexican Chocolate Cream Pie

PREP TIME: 35 MINUTES ⇒ START TO FINISH: 3 HOURS 45 MINUTES ⇒ SERVINGS: 8

Brandied Pear Pastries with Apricot Glaze

PREP TIME: 15 MINUTES ⇒ START TO FINISH: 35 MINUTES ⇒ SERVINGS: 12

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Mexican Chocolate Cream Pie

- ½ cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon unsweetened baking cocoa
- ¼ teaspoon instant espresso coffee powder or granules
- ⅛ teaspoon salt
- ⅛ teaspoon ground red pepper (cayenne)
- 1 whole egg
- 1 egg yolk
- 1¾ cups milk
- 2 oz dark baking chocolate, chopped
- 1 graham cracker crumb crust (6 oz)
- 1½ cups frozen (thawed) whipped topping
- Chocolate shavings

1. In medium bowl, mix sugar, cornstarch, cocoa, coffee powder, salt, red pepper, egg and egg yolk with whisk.

2. In 2-quart heavy saucepan, cook milk over medium-high heat to 180°F or until tiny bubbles form around edge (do not boil). Gradually add hot milk to egg mixture, stirring constantly with whisk. Return milk mixture to pan; cook over medium heat 10 minutes or until thick and bubbly, stirring constantly. Remove from heat. Add chopped chocolate; stir until smooth.

3. Place pan in large ice-filled bowl 10 minutes, stirring occasionally, until cool. Spoon filling into crust; cover surface of filling with plastic wrap. Refrigerate 3 hours or until set. Just before serving, remove plastic wrap and spread whipped topping over filling. Sprinkle with chocolate shavings. Store in refrigerator.

PER SERVING (1 slice): Calories 290; Total Fat 13g (Saturated Fat 6g); Sodium 160mg; Total Carbohydrate 39g (Dietary Fiber 1); Protein 4g; **Exchanges:** ½ Starch, 1½ Other Carbohydrate, 2½ Fat; **Carbohydrate Choices:** 2

Brandied Pear Pastries with Apricot Glaze

- 1 sheet frozen puff pastry (from 17.3-oz package), thawed
- Cooking spray
- ¼ cup apricot fruit spread
- 2 cups sliced peeled ripe Anjou pears (2 small)
- 1 tablespoon brandy
- 1 tablespoon sliced almonds

1. Heat oven to 400°F. Line cookie sheet with cooking parchment paper. On work surface, roll pastry into a 12-inch square; cut into 12 (3x4-inch) rectangles. Prick pastry with fork; spray with cooking spray. Place on cookie sheet.

2. In small microwavable bowl, microwave fruit spread uncovered on High 30 seconds or until melted.

3. Arrange pear slices evenly on rectangles. Brush pear slices with brandy. Brush pear slices and pastry with fruit spread. Sprinkle with almonds.

4. Bake 20 minutes or until pears are tender and pastry is golden. Serve warm.

PER SERVING (1 pastry): Calories 150; Total Fat 8g (Saturated Fat 1g); Sodium 50mg; Total Carbohydrate 16g (Dietary Fiber 1g); Protein 2g; **Exchanges:** ½ Starch, ½ Fruit, 1½ Fat; **Carbohydrate Choices:** 1

Peanut Butter Cup Cookie-Stuffed Pies

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 25 MINUTES ⇒ SERVINGS: 5

Sweet Potato Hand Pies

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 50 MINUTES ⇒ SERVINGS: 14

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Peanut Butter Cup Cookie-Stuffed Pies

- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box
- 5 Pillsbury® refrigerated Ready to Bake™ peanut butter cookies with mini peanut butter cups (from 16-oz package)
- 1 teaspoon sugar
- ¼ cup semisweet chocolate chips or white vanilla baking chips, if desired
- ½ teaspoon shortening, if desired

1 Heat oven to 450°F. Remove pie crusts from pouches; unroll on work surface. Cut 5 (4-inch) rounds from each crust.

2 Place 1 unbaked cookie in center of 5 of the crust rounds. Brush crust edges with water. Top with remaining 5 crust rounds; press edges together with fork to seal. Brush tops with water; sprinkle with sugar. Bake 10 to 12 minutes or until golden brown.

3 In small microwavable bowl, microwave chocolate chips and shortening uncovered on High 20 to 30 seconds, stirring once, until melted and smooth. Drizzle glaze over pies. Serve warm or cool.

PER SERVING (1 pie): Calories 740; Total Fat 38g (Saturated Fat 15g); Sodium 780mg; Total Carbohydrate 92g (Dietary Fiber 0g); Protein 7g; **Exchanges:** 2½ Starch, 3½ Other Carbohydrate, 7 Fat; **Carbohydrate Choices:** 6

[VARIATION TIP]

Change up these easy-to-make pies by trying different kinds of cookies inside.

Sweet Potato Hand Pies

- ¾ cup refrigerated mashed sweet potatoes (from 22-oz container)
- ¼ cup packed brown sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon vanilla
- ⅛ teaspoon ground nutmeg
- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 egg, beaten
- 1 tablespoon granulated sugar

1 Heat oven to 400°F. Line large cookie sheet with cooking parchment paper.

2 In small bowl, mix sweet potatoes, brown sugar, cinnamon, vanilla and nutmeg with spoon.

3 Remove pie crusts from pouches; unroll on work surface. Using 4-inch round cutter, cut 7 rounds from each crust; place on cookie sheet. Spoon about 1 heaping teaspoon sweet potato mixure on each round just below center. Brush crust edges with water. Bring dough over filling; press edges firmly with fork to seal. Brush tops with beaten egg; sprinkle with granulated sugar.

4 Bake 16 to 18 minutes or until golden brown. Serve warm or cold. Store covered in refrigerator.

PER SERVING (1 pie): Calories 110; Total Fat 5g (Saturated Fat 2g); Sodium 110mg; Total Carbohydrate 15g (Dietary Fiber 0g); Protein 1g; **Exchanges:** ½ Starch, ½ Other Carbohydrate, 1 Fat; **Carbohydrate Choices:** 1

Pumpkin Crisp

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 1 HOUR 25 MINUTES ⇒ SERVINGS: 10

Apricot Cream Cheese Pastries

PREP TIME: 30 MINUTES ⇒ START TO FINISH: 1 HOUR 55 MINUTES ⇒ SERVINGS: 48

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Pumpkin Crisp

1 can (15 oz) pumpkin (not pumpkin pie mix)
1 cup evaporated milk
1 cup sugar
1 teaspoon vanilla
½ teaspoon ground cinnamon
1 box (15.25 oz) yellow cake mix with pudding in the mix
1 cup chopped pecans
1 cup butter, melted
Whipped cream, if desired
Ground nutmeg, if desired

1 Heat oven to 350°F. Lightly grease 13x9-inch (3-quart) glass baking dish with shortening or cooking spray. In medium bowl, mix pumpkin, milk, sugar, vanilla and cinnamon. Pour into baking dish. Sprinkle dry cake mix evenly over pumpkin mixture; sprinkle with pecans. Drizzle with melted butter.

2 Bake 1 hour to 1 hour 5 minutes or until golden brown. Cool 10 minutes. Serve warm or at room temperature. Garnish individual servings with whipped cream; sprinkle with nutmeg. Store covered in refrigerator.

PER SERVING: Calories 530; Total Fat 30g (Saturated Fat 15g); Sodium 470mg; Total Carbohydrate 64g (Dietary Fiber 2g); Protein 4g; **Exchanges:** 1 Starch, 3 Other Carbohydrate, 6 Fat; **Carbohydrate Choices:** 4

Apricot Cream Cheese Pastries

2½ cups all-purpose flour
1 package (8 oz) cream cheese, cut into 1-inch cubes
1 cup cold butter or margarine, cut into 1-inch cubes
2 tablespoons granulated sugar
1 cup pecan halves or pieces, toasted, finely chopped
1 cup golden raisins
1 cup granulated sugar
2 tablespoons ground cinnamon
1 jar (12 oz) apricot jam
⅓ cup butter or margarine, melted
Powdered sugar

1 In food processor, place flour, cream cheese, cold butter and 2 tablespoons granulated sugar. Cover; process with on-and-off pulses until crumbly. Shape by hand into dough. Divide into 4 equal portions. Shape each portion into a ball. Cover; refrigerate 1 hour. Place 1 portion of dough between 2 sheets of lightly floured waxed paper; roll into 15x10-inch rectangle. Repeat with remaining portions.

2 Heat oven to 375°F. Spray cookie sheets with cooking spray. In medium bowl, mix pecans, raisins, 1 cup granulated sugar and the cinnamon. Spread each rectangle with jam, leaving 1-inch border; sprinkle evenly with pecan mixture. Roll up, starting with short side. Place seam side down on cookie sheets, tucking ends under. Brush with melted butter. Bake 20 to 25 minutes or until golden. Remove to cooling racks; cool 15 minutes. With serrated knife, cut rolls into 1-inch slices; sprinkle with powdered sugar.

PER SERVING: (1 slice): Calories 150; Total Fat 8g (Saturated Fat 4.5g); Sodium 50mg; Total Carbohydrate 18g (Dietary Fiber 1g); Protein 1g; **Exchanges:** ½ Starch, ½ Other Carbohydrate, 1½ Fat; **Carbohydrate Choices:** 1

Double Cherry Cheesecake Cobbler

PREP TIME: 20 MINUTES ⇒ START TO FINISH: 1 HOUR 5 MINUTES ⇒ SERVINGS: 8

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Caramel-Applesauce Cobbler

PREP TIME: 50 MINUTES ⇒ START TO FINISH: 1 HOUR 15 MINUTES ⇒ SERVINGS: 8

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Double Cherry Cheesecake Cobbler

- 1 package (8 oz) cream cheese, softened
- ⅓ cup sugar
- ⅓ cup all-purpose flour
- 1 egg
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- 1 can (16 oz) pitted dark sweet cherries in syrup, drained
- 1 can (21 oz) cherry pie filling
- ¼ cup butter, melted
- 20 vanilla wafer cookies, crushed

1. Heat oven to 350°F. Spray 9½-inch deep-dish pie plate with cooking spray. In medium bowl, beat cream cheese, sugar and flour with electric mixer on low speed until blended. Add egg, vanilla and almond extract; beat until smooth. Set aside.

2. In 2-quart saucepan, cook cherries, pie filling and 2 tablespoons of the melted butter over medium heat 5 minutes, stirring often, until hot. Spoon cherry mixture into pie plate. Spoon cream cheese mixture evenly over top.

3. In small bowl, mix crushed cookies and remaining 2 tablespoons melted butter. Sprinkle evenly over cream cheese mixture.

4. Bake 30 minutes or until golden brown and set. Cool 15 minutes before serving.

PER SERVING: Calories 380; Total Fat 18g (Saturated Fat 10g); Sodium 190mg; Total Carbohydrate 53g (Dietary Fiber 2g); Protein 4g; **Exchanges:** 1 Starch, 1 Fruit, 1½ Other Carbohydrate, 3½ Fat; **Carbohydrate Choices:** 3½

Caramel-Applesauce Cobbler

- ½ cup butter or margarine
- 12 large Granny Smith apples, peeled, sliced
- 2 cups sugar
- 2 tablespoons lemon juice
- 1 Pillsbury® refrigerated pie crust, softened as directed on box
- Ice cream, if desired

1. Heat oven to 425°F. Spray 9-inch round (2-quart) glass baking dish with cooking spray. In a 4- to 5-quart Dutch oven, melt butter over medium-high heat. Add apples, sugar and lemon juice; cook 20 to 25 minutes, stirring frequently, until apples are caramel colored. Spoon into baking dish.

2. Cut crust into 16 (½-inch) strips. Arrange strips in lattice design over filling; fold edges under.

3. Bake 20 to 25 minutes or until crust is golden brown. Serve warm with ice cream.

PER SERVING: Calories 600; Total Fat 19g (Saturated Fat 10g); Sodium 220mg; Total Carbohydrate 114g (Dietary Fiber 8g); Protein 3g; **Exchanges:** 1 Starch, 3½ Fruit, 3½ Other Carbohydrate, 3½ Fat; **Carbohydrate Choices:** 8

Orange-Pear Honey Cobbler

PREP TIME: 35 MINUTES ⇒ START TO FINISH: 50 MINUTES ⇒ SERVINGS: 8

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Pumpkin Ice Cream Pie

PREP TIME: 10 MINUTES ⇒ START TO FINISH: 3 HOURS 55 MINUTES ⇒ SERVINGS: 8

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Orange-Pear Honey Cobbler

¼ cup butter
12 large pears, peeled, quartered
1 cup sugar
⅔ cup honey
2 teaspoons grated orange peel
½ cup orange juice
1 Pillsbury® refrigerated pie crust, softened as directed on box
Additional honey, if desired

1. Heat oven to 425°F. In ovenproof Dutch oven, melt butter over medium-high heat. Stir in pears, sugar and ⅔ cup honey; cook 10 to 15 minutes, stirring frequently, until pears are tender and caramel colored and juices are slightly thickened. Remove from heat; stir in orange peel and juice.

2. Remove pie crust from pouch; unroll and place on top of hot pear mixture.

3. Bake 15 minutes or until crust is golden brown. Serve warm or at room temperature. Drizzle with additional honey. Store in refrigerator.

PER SERVING: Calories 550; Total Fat 13g (Saturated Fat 6g); Sodium 190mg; Total Carbohydrate 115g (Dietary Fiber 11g); Protein 3g; **Exchanges:** 1 Starch, 3½ Fruit, 3 Other Carbohydrate, 2½ Fat; **Carbohydrate Choices:** 7½

Pumpkin Ice Cream Pie

6 cinnamon graham cracker rectangles, broken
¾ cup pecan halves
2 tablespoons packed dark brown sugar
¼ cup butter or margarine, melted
1 quart (4 cups) pumpkin ice cream, slightly softened
1½ cups frozen (thawed) whipped topping
½ cup caramel topping
Toasted chopped pecans, if desired

1. Heat oven to 350°F. In food processor, place graham crackers, ¾ cup pecan halves and the brown sugar. Cover; process until finely chopped. Add butter. Cover; process until well mixed. Press mixture firmly in bottom and up side of ungreased 9-inch glass pie plate.

2. Bake 10 to 12 minutes or until lightly browned. Cool completely on cooling rack, about 30 minutes.

3. Spoon ice cream into crust. Freeze until firm, about 3 hours. Remove pie from freezer 10 to 15 minutes before cutting. Garnish each slice with whipped topping, caramel topping and toasted pecans.

PER SERVING (1 slice): Calories 450; Total Fat 24g (Saturated Fat 11g); Sodium 270mg; Total Carbohydrate 54g (Dietary Fiber 1g); Protein 5g; **Exchanges:** ½ Starch, 2½ Other Carbohydrate, ½ Milk, 4 Fat; **Carbohydrate Choices:** 3½

It's a hot chocolate party!

The wonderful thing about a hot chocolate party is that it doesn't take much preparation—especially when you use a slow cooker and make it a potluck affair. Keep it simple and make it fun by offering an array of colorful and delicious toppings so guests can craft their own decadent beverage.

Deluxe Hot Chocolate

PREP TIME: 35 MINUTES

START TO FINISH: 2 HOURS 35 MINUTES

SERVINGS: 20

- 4 oz unsweetened baking chocolate, chopped
- 1 cup semisweet chocolate chips (6 oz)
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 2 quarts (8 cups) milk
- 1 tablespoon vanilla

1. Spray 3½- to 4-quart slow cooker with cooking spray. In slow cooker, mix unsweetened chocolate, chocolate chips and condensed milk. Cover; cook on High heat setting 30 minutes, stirring every 10 minutes, or until chocolate is melted.

2. Stir in 2 cups of the milk, using wire whisk, until smooth. Gradually stir in remaining 6 cups milk and the vanilla. Cover; cook 2 hours longer or until hot. Just before serving, stir again with wire whisk. Reduce heat setting to Low. To serve, ladle hot chocolate into cups; let guests add their choice of toppings.

PER SERVING (½ cup): Calories 220; Total Fat 10g (Saturated Fat 6g); Sodium 75mg; Total Carbohydrate 26g (Dietary Fiber 1g); Protein 6g; **Exchanges:** 1½ Other Carbohydrate, ½ Low-Fat Milk, 1½ Fat; **Carbohydrate Choices:** 2

fun stir-ins!

Branch out beyond whipped cream and marshmallows with these tasty additions. Here are some ideas for your buffet.

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● QUICK = Ready to eat in 30 minutes or less ● EASY = Prep time of 15 minutes or less ● LOW FAT = 3g or less

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METRIC EQUIVALENTS FOR COOKING ⇒

Weight

1 ounce = 28 grams
1 pound = 454 grams

Area

¼ inch = 6 mm
½ inch = 1.3 cm
1 inch = 2.5 cm

Volume

1 teaspoon = 5 ml
1 tablespoon = 15 ml
1 fluid ounce = 30 ml
1 cup = 240 ml
2 cups (1 pint) = 475 ml
4 cups (1 quart) = 0.95 liter
4 quarts (1 gallon) = 3.8 liters

Temperature

°F	°C
225	110
250	120
275	135
300	150
325	160
350	180
375	190
400	205
425	220
450	230
475	245
500	260

Pillsbury fun christmas treats

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